

edwins too

Seven-Course Tasting Menu

Amuse Bouche

Fall Vegetable Terrine

Domaine Thévenet et Fils, Mâcon-Pierreclos, 2018

Chestnut Fennel Soup

Domaine Font du Vent, *Les Promesses*, Côtes du Rhône, 2019

Killbuck Valley Mushroom Duxelles “Stuffed” Artichoke

Champagne Drappier, *Carte d'Or*, Brut, Champagne, NV

Black Truffle Risotto

Montaribaldi, Gambarin, Nebbiolo, Langhe, 2018

Braised Eggplant, Baharat Spiced Moroccan Couscous

CVNE, *Cune*, Gran Reserva, Rioja, 2013

Chilled Vanilla Soup with Tropical Fruits & Jasmine Tea Sorbet

Domaine de Barroubio, St. Jean de Minervois, 2017

Orange Phyllo Cake with Valrhona Chocolate Sorbet

Ramos Pintos, Late Bottled Vintage, Porto, 2014

Mignardises

\$95 Vegan menu

\$75 Flight of vegan wines

\$95 Grand flight of vegan wines