

edwins too

Amuse-Bouche

Grilled Papaya Salad

shaved cucumber, fennel, arugula, scallion, chili vinaigrette
Max Ferd. Richter, Mülheimer Sonnenlay "Zeppelin" Riesling, Mosel, DE 2019

Vegetable Escabeche

garlic mustard dip
Joseph Drouhin, Vaudon Chablis, Burgundy, FR 2019

Tostones

twice-fried green plantains, mojo, jicama salsa
Black Cottage, "Earth Series" Sauvignon Blanc, Marlborough, NZ 2020

Avocado & Black Beans

grilled pineapple, red pepper coulis
Maison Joseph Drouhin, Chorey-les-Beaune, Burgundy, FR 2018

Chimichurri Mushrooms

grilled zucchini & peppers, peruvian rice
Mauricio Lorca, Estate Grown Malbec, Mendoza, AR 2017

Arepa

guava jelly
La Fleur Renaissance, Sauternes, Bordeaux, FR 2016

Maduros Almíbar

fried sweet plantains, spiced agave
Montaribaldi, Moscato d'Asti Righey, Piedmont, IT 2019

Mignardises

Vegan Seven Course Tasting Menu - \$85

Optional Seven Course Vegan Wine Flight - Additional \$75

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Amuse-Bouche

Grilled Papaya Salad

shaved cucumber, fennel, arugula, scallion, chili vinaigrette
Max Ferd. Richter, Mülheimer Sonnenlay "Zeppelin" Riesling, Mosel, DE 2019

Vegetable Escabeche

garlic mustard dip
Joseph Drouhin, Vaudon Chablis, Burgundy, FR 2019

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Black Cottage, "Earth Series" Sauvignon Blanc, Marlborough, NZ 2020

Chimichurri Mushrooms

grilled zucchini & peppers, peruvian rice
Mauricio Lorca, Estate Grown Malbec, Mendoza, AR 2017

Maduros Almíbar

fried sweet plantains, spiced agave
Montaribaldi, Moscato d'Asti Righey, Piedmont, IT 2019

Mignardises

Vegan Five Course Tasting Menu - \$65

Optional Five Course Vegan Wine Flight - Additional \$55

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Amuse-Bouche

Grilled Papaya Salad

shaved cucumber, fennel, arugula, scallion, chili vinaigrette

Max Ferd. Richter, Mülheimer Sonnenlay "Zeppelin" Riesling, Mosel, DE 2019

Chimichurri Mushrooms

grilled zucchini & peppers, peruvian rice

Mauricio Lorca, Estate Grown Malbec, Mendoza, AR 2017

Maduros Almíbar

fried sweet plantains, spiced agave

Montaribaldi, Moscato d'Asti Righey, Piedmont, IT 2019

Mignardises

Vegan Three Course Tasting Menu - \$45

Optional Three Course Vegan Wine Flight - Additional \$35