

edwins too

Amuse-Bouche

Marinated Artichoke Salad

arugula, bagna cauda

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

Soup of Mushrooms with Apple

cumin oil

Treana, Blanc Rhone Blend, Central Coast, CA 2015

Sweet Garlic Panisse

garlic aioli, piparra peppers

Joseph Drouhin, Vaudon Chablis, Burgundy, FR 2019

Eggplant Caponata

olive tapenade, blood orange marmalade

Villa Solais, Vermentino di Sardegna, Sardinia, IT 2019

Risotto

fricassee of spring vegetables, morel mushrooms

Maison Joseph Drouhin, Chorey-les-Beaune, Burgundy, FR 2018

Turksih Lokma

pistachio

La Fleur Renaissance, Sauternes, Bordeaux, FR 2016

Roasted Rhubarb Almond Crisp

caramelized strawberries, rhubarb compote

Fattoria di Piazzano, Vin Santo Bianca dell'Empolese, Tuscany, IT 2008

Mignardises

Vegan Seven Course Tasting Menu - \$85

Optional Seven Course Vegan Wine Flight - Additional \$75

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Roasted Rhubarb Almond Crisp

caramelized strawberries, rhubarb compote

Fattoria di Piazzano, Vin Santo Bianca dell'Empolese, Tuscany, IT 2008

Mignardises

Vegan Five Course Tasting Menu - \$65

Optional Five Course Vegan Wine Flight - Additional \$55

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Amuse-Bouche

Marinated Artichoke Salad

arugula, bagna cauda

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

Risotto

fricassee of spring vegetables, morel mushrooms

Maison Joseph Drouhin, Chorey-les-Beaune, Burgundy, FR 2018

Roasted Rhubarb Almond Crisp

caramelized strawberries, rhubarb compote

Fattoria di Piazzano, Vin Santo Bianca dell'Empolese, Tuscany, IT 2008

Mignardises

Vegan Three Course Tasting Menu - \$45

Optional Three Course Vegan Wine Flight - Additional \$35