

edwins too

Amuse-Bouche

Shaved Brussels Sprouts Salad

garlic & dijon vinaigrette

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

Red Pepper Bisque

roasted sunchoke, basil oil

Morgan, Chardonnay, Santa Lucia Highlands, CA 2017

Fried Green Tomatoes

spicy sorghum

Château de Campuget, Costières de Nîmes Tradition Rosé, Rhone Valley, FR 2020

Grilled Eggplant Steak

fresh tomato salad, smashed marble potatoes

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

Chocolate Sorbet

macerated berries, smoked almonds

Ramos Pinto, Estate Grown Porto Tawny, Douro Valley, PT NV

Mignardises

Vegan Five Course Tasting Menu - \$65

Optional Five Course Vegan Wine Flight - Additional \$55