

# V T U M

SATURDAY, FEBRUARY 1, 2025

MENU 159 | WINE PAIRING 95

**SUPPLEMENTAL COURSES**

OSETRA CAVIAR SERVICE 75

A5 WAGYU (MIYAZAKI) 45

VIRGINICA OYSTER

ALBACORE TART

BEEF TARTARE & QUAIL EGG

AMBERJACK & AJI CHILI

*CARL LOEWEN 'ALTE REBEN' MOSEL RIESLING 2023*

THE WINTER GARDEN, SALMON ROE

*LOIMER 'LOIS' NIEDERÖSTERREICH GRÜNER VELTLINER 2022*

CARROT SOUP & BLACK TRUMPET

*EIEIO YATES-CONWILL YAMHILL-CARLTON CHARDONNAY 2017*

VOTUM BREAD & BUTTER

SUNCHOKE & CHORIZO GARGANELLI

*DOMAINE DANJOU-BANESSY 'LA TRUFFIERE' BLANC 2021*

LAMB & BLACK TRUMPET, MADERA

*VIEUX TELEGRAPH CHÂTEAUNEUF-DU-PAPE TÉLÉGRAMME 2021*

APPLE & TOASTED BARLEY

CRANBERRY-ALMOND ENTREMENTS

*CAMIN LARREDYA 'AU CAPCEU' PETIT MANSANG JURANÇON 2021*

PÂTE DE FRUITS

COOKIES

TWENTY PERCENT SERVICE CHARGE IN LIEU OF GRATUITY

# M U T V

## À LA CARTE TO BEGIN

SIX KUMAMOTO OYSTERS (HUMBOLDT BAY, CA)	24
CURED SALMON ROE SERVICE (ASTORIA, OR)	25
OSETRA CAVIAR SERVICE	75

## FIRST COURSE

THE WINTER GARDEN SALAD (SALMON ROE +15)	17
AMBERJACK CRUDO, AJI CHILI	27
BLACK TRUMPET MUSHROOM RISOTTO	27

## PRINCIPAL COURSE

LAMB WITH MADEIRA & FOIE GRAS, BLACK TRUMPET	49
WHITE STURGEON, HEDGEHOG MUSHROOM & VIN JANUE	45
STEAK WITH POTATO & MUSHROOM	
6 OZ PRIME MANHATTAN	55
4 OZ A5 WAGYU (MIYAZAKI, JP)	110