

V  T U M

TASTING MENU
THURSDAY, JUNE 6, 2024

MENU 129 | WINE PAIRING 75

SUPPLEMENTAL COURSES

PLATINUM OSETRA CAVIAR 75

A5 WAGYU (MIYAZAKI) 45

VIRGINICA OYSTER

STEELHEAD TART

ALBACORE TOAST

SPOT PRAWN & COOS BAY UNI

TXOMIN ETXANIZ TXAKOLI DE GETARIA 2022

SPRING GARDEN

LOIMER LOIS GRÜNER VELTLINER NIEDERÖSTERREICH 2022

TOKYO TURNIP & BLACK COD

BERGSTRÖM OLD STONES WILLAMETTE VALLEY CHARDONNAY 2021

VOTUM BREAD & BUTTER

MOREL MUSHROOM RISOTTO

BENANTI ETNA ROSSO 2021

WHITE STURGEON, LIONS MANE & RUTABAGA

STOLLER RESERVE DUNDEE HILLS PINOT NOIR 2017

CITRUS CRÈME BRÛLÉE

MEYER LEMON & STRAWBERRY

CAMIN LARREDYA 'AU CAPCEU' PETIT MANSANG JURANÇON 2021

RED PEPPER PÂTE DE FRUITS

MACARON

TWENTY PERCENT SERVICE CHARGE IN LIEU OF GRATUITY

M U T V

À LA CARTE

TO BEGIN

1/2 SHELL OYSTERS, HALF DOZEN	24
VIRGINICA –TOTTEN INLET, WA	
CAVIAR SERVICE	75
PLATINUM OSSETRA CAVIAR WITH SOUBISE PANNA COTTA AND BUCKWHEAT BLINI	

FIRST COURSE

SPRING GARDEN	15
DILL PANISSE, RADISH, FRENCH SORREL, FAVA BEAN	
RISOTTO	23
SPRING ONION RISOTTO WITH MOREL MUSHROOM AND KALE RAAB	
FOIE GRAS	29
FOIE GRAS TERRINE WITH PEAR AND BREAD	
SPOT PRAWN & COOS BAY UNI	27
SPOT PRAWN, RADISH, WATERCRESS, COOS BAY UNI, LECHE DE TIGRE	

PRINCIPAL COURSE

LAMB	42
LOCAL M&P RANCH LAMB WITH RED MOLE, DELICATA AND BRASSICAS	
A5 WAGYU STEAK	90
4 OZ. RIB EYE CAP STEAK FROM MIYAZAKI JAPAN, SAUCE BORDEAUX, KALE RAAB AND MAITAKE	
WHITE STURGEON	38
WHITE STURGEON WITH LION'S MANE MUSHROOM, RUTABAGA AND SAUCE VIN JAUNE	
STEELHEAD	36
BLACK LENTILS, GREEN GARLIC, MT. ADAMS MOREL MUSHROOM	