

# V T U M

## TASTING MENU

SUNDAY, OCTOBER 29, 2023

MENU 129 | WINE PAIRING 75

*OSETRA CAVIAR SERVICE-75*

*A5 WAGYU (JAPAN) 1.5 OZ-45*



DRESSED OYSTER, RED PEPPER  
UNI | OREGON PURPLE URCHIN  
WASHINGTON GEODUCK, PRESERVED LEMON

BLUE NOSE SNAPPER, OREGON COAST WASABI  
*DÖNNHOFF OBERHÄUSER LEISTENBERG RIESLING KABINETT 2022*

MATSUTAKE 'FIR TEA'

THE FALL GARDEN | CAULIFLOWER  
*CASCINA FORNACE ROERO DESAJA 'ARNEIS 2018*

BLACK COD, TOMATO & SAFFRON  
*CARL LOEWEN ALTE REBEN MOSEL RIESLING 2021*

QUEEN BOLETE RISOTTO  
*DOMAINE EDEN SANTA CRUZ MOUNTAINS CHARDONNAY 2019*

BREAD & BUTTER, BEEF CARPACCIO

PORK COLLAR, MOLE ROJO  
*BOUVIER 'EN MONTRE CUL' BOURGOGNE 2019*

CHOCOLATE POT DE CRÈME

BOSC PEAR SORBET & RIESLING MOUSSE  
*CHÂTEAU LARIBOTTE SAUTERNES 2019*

SALTED RYE COOKIE  
SOUR RED PEPPER PÂTE DE FRUITS  
APRICOT MACARON

TWENTY PERCENT SERVICE CHARGE IN LIEU OF GRATUITY