

V  T U M

TASTING MENU
SUNDAY, JULY 28, 2024

MENU 129 | WINE PAIRING 75

SUPPLEMENTAL COURSES

PLATINUM OSSETRA CAVIAR 75

A5 WAGYU (MIYAZAKI) 45

BAYWATER INDIGO OYSTER

YELLOWTAIL TART

SOCKEYE POTATO CHIP

OREGON ALBACORE, TOMATO & CORN

CARL LOEWEN HERRENBERG RIESLING KABINETT 2021

THE SUMMER GARDEN

DWINELL HORSE HAVEN HILLS SAUVIGNON BLANC 2023

TOKYO TURNIP & BLACK COD

BERGSTRÖM OLD STONES WILLAMETTE VALLEY CHARDONNAY 2021

VOTUM BREAD & BUTTER

MOREL MUSHROOM RISOTTO

BENANTI ETNA ROSSO NERELLO MASCALESE ETNA 2021

WHITE STURGEON, LION'S MANE & SAUCE VIN JAUNE

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

COOKIES

TWENTY PERCENT SERVICE CHARGE IN LIEU OF GRATUITY

M U T V

À LA CARTE

TO BEGIN

HALF-DOZEN OYSTERS	24
BAYWATER INDIGOS, THORNDYKE BAY, WA	
CAVIAR SERVICE	75
PLATINUM OSSETRA CAVIAR WITH SOUBISE PANNA COTTA AND BUCKWHEAT BLINI	

FIRST COURSE

THE SUMMER GARDEN	17
TARRAGON PANISSE, SNAP PEAS, FAVA, BLACK SESAME SEED	
RISOTTO	23
SPRING ONION RISOTTO WITH MOREL MUSHROOM, BOK CHOY, PORK CHEEK	
FOIE GRAS	29
FOIE GRAS TERRINE WITH PEAR AND BREAD	
ALBACORE CRUDO	27
OREGON ALBACORE, TOMATO, NASTURTIUM, CORN	

PRINCIPAL COURSE

WHITE STURGEON	38
STURGEON WITH LION'S MANE MUSHROOM, RUTABAGA AND SAUCE VIN JAUNE	
STEELHEAD	36
BLACK LENTILS, SNAP PEAS, MOREL MUSHROOM AND CORN	
LAMB	42
LOCAL M&P RANCH LAMB WITH RED MOLE, BOK CHOY AND ZUCCHINI	
STEAK	
SERVED WITH SAUCE BORDEAUX, POTATO AND WILD MUSHROOM	
6 OZ PRIME MANHATTAN	48
4 OZ A5 WAGYU (KAGOSHIMA, JAPAN)	90
28OZ BONE-IN RIBEYE FOR TWO	95