

# V T U M

## THE MENU

FRIDAY, SEPTEMBER 8, 2023

Menu 129

Wine Pairing 75

Platinum Osetra Caviar 75

Miyazaki A5 Wagyu 1.5 Oz 45

Coos Bay Uni

Oysters | Naked and Dressed

Gazpacho

Hiramasa, Oregon Coast Wasabi

*Zilliken Rauch Spätlese Mosel 2020*

The Summer Garden with Eggplantwine

*Cascina Fornace Roero Arneis D.O.C.G. Desaja 2018*

Black Cod and Collard Greens

*Carl Loewen, Riesling 'Alte Reben' Trocken Mosel 2021*

Albacore Risotto

*Willow Wine, Flume Vineyard Chardonnay, Columbia Gorge 2020*

Votum Bread & Butter, Beef Carpaccio

*Bouvier, 'En Montre Cul,' Bourgogne 2019*

Halibut, Smoked Corn, Summer Squash, Sauce Velouté

*Domaine Eden Estate Chardonnay, Santa Cruz Mts. 2019*

Cherry Sorbet with Milk

Mille Feuille, Rhubarb & Strawberry, Dulcey Chocolate

*Royal Tokaji, Tokaji Aszû 2017*

Sour Rhubarb

Dark Chocolate Truffle

Blackberry, White Chocolate Macaron

Apricot Macaron