

V T U M

SPRING MENU

APRIL 14, 2025

MENU 159 | PAIRING 95

THE SPRING MENU

GLACIER POINT & OLYMPIA OYSTER
UNI TART
QUAIL EGG
SMOKED SALMON PANISSE

AMBERJACK & AJI CHILI

CARL LOEWEN ALTE REBEN MOSEL RIESLING 2023

THE SPRING GARDEN, SALMON ROE
DWINELL 'FOOL'S GOLD' VIOGNIER WILD ALE

NETTLE SOUP & BLACK TRUMPET
PHELPS CREEK ACACIA BARREL
COLUMBIA GORGE PINOT GRIS 2022

VOTUM BREAD & BUTTER

SUNCHOKE & KING CRAB GARGANELLI
EIEIO YATES-CONWILL YAMHILL-CARLTON
CHARDONNAY 2017

LAMB & HEDGEHOG MUSHROOM, MADEIRA
VIEUX TELEGRAPH CHATEAUNEUF-DU-PAPE
TÉLÉGRAMME 2021

BLACK CURRANT & GRANOLA
HUCKLEBERRY ENTREMETS
CAMIN LARREDYA AU CAPCEU PETIT MANSANG
JURANÇON 2021

PÂTE DE FRUITS
COOKIE

À LA CARTE

TO BEGIN

HALF DOZEN 1/2 SHELL OYSTERS
GLACIER POINT (KACHEMAK BAY) 24
OLYMPIA (TOTTEN INLET, WA) 24
MAINE UNI PANISSE 24
CURED SALMON ROE SERVICE (ASTORIA, OR) 25
OSETRA CAVIAR SERVICE 75

FIRST COURSE

THE SPRING GARDEN SALAD 17
ADD SALMON ROE 15
AMBERJACK CRUDO, AJI CHILI 27
NETTLE & BLACK TRUMPET SOUP 24
WILD MUSHROOM RISOTTO 27

PRINCIPAL COURSE

LAMB WITH MADEIRA & FOIE GRAS, KOHLRABI 49
KING CRAB GARGANELLI, SUNCHOKE 45
STEELHEAD & LENTILS WITH SAFFRON 39
STEAK WITH POTATO & WILD MUSHROOMS
6 OZ PRIME MANHATTAN 55
4 OZ A5 MIYAZAKI WAGYU MANHATTAN 110