

V T U M

TASTING MENU

THURSDAY, JANUARY 4, 2024

MENU 129 | WINE PAIRING 75

SUPPLEMENTAL COURSES

PLATINUM OSETRA CAVIAR – 75

A5 WAGYU (MIYAZAKI, JP) – 45

KUSHI OYSTER

HAMACHI TARTLET

MASSACHUSETTS POLLOCK MILT

HIRAMASA CRUDO

DÖNNHOFF OBERHÄUSER LEISTENBERG RIESLING KABINETT NAHE 2022

THE WINTER GARDEN

FRANCESCO PAOLO 'VITE IN FIORE' ALBANA ROMAGNA 2022

WHITE TRUFFLE RISOTTO

EVENING LANDS SEVEN SPRINGS CHARDONNAY 2022

VOTUM BREAD AND BUTTER

PORK SHORT RIB, FUTSU SQUASH

BOUVIER 'EN MONTRE CUL' BOURGOGNE ROUGE 2019

LAMB AND MOLE ROJO

VIEUX TÉLÉGRAPHE "TÉLÉGRAMME" CHÂTEAUNEUF-DU-PAPE 2020

CHOCOLATE & VANILLA

BOSC PEAR AND RIESLING

ROYAL TOKAJI 5 PUTTONYOS TOKAJI ASZÚ 2017

BLACKBERRY PÂTE DE FRUITS

SALTED CHOCOLATE & RYE

MACARONS

TWENTY PERCENT SERVICE CHARGE IN LIEU OF GRATUITY

M U T V

À LA CARTE

TO BEGIN

OYSTERS 1/2 DOZEN

VIRGINICAS, TOTTEN INLET, WA

TWENTY-FOUR

KUSHI, BAYNES SOUND, BC

TWENTY-FOUR

HIRAMASA CRUDO

SPENCER GULF HIRAMASA, OREGON WASABI, OREGON DULES SEAWEED

TWENTY-FOUR

CAVIAR

PLATINUM OSETRA, BUTTERMILK PANNA COTTA, BUCKWHEAT BLINI

SEVENTY-FIVE

INTERTIDAL VERINE

GEODUCK, SEA WATER GELÉE

TWENTY-ONE

FIRST COURSES

THE WINTER GARDEN

CAULIFLOWER, KALE, ENDIVE, CARROT, BITTER HERBS, HAZELNUT

SEVENTEEN

FOIE GRAS TERRINE

FOIE GRAS, ARMAGNAC, COCOA POWDER

TWENTY-FOUR

WHITE TRUFFLE CARBONARA

ALBA WHITE TRUFFLE

TWENTY-FOUR

PORK RISOTTO

LAN ROC PORK SHORT RIB, LEEKS

TWENTY-THREE

PRINCIPAL COURSES

A5 WAGYU MANHATTAN STEAK, 4 OZ (MIYAZAKI, JAPAN)

POTATO, BRASSICAS, BORDELAISE

NINETY

BOUILLABAISSE

KING CRAB, BLACK COD, SHRIMP, ALLIUM, SAFFRON BROTH

FORTY-FIVE

KING CRAB

RED KING CRAB, FUTSU SQUASH BISQUE, LEEK & FENNEL

FORTY-EIGHT

LAMB

M&P RANCH LAMB, CAULIFLOWER, BUTTERNUT SQUASH, KALE, MOLE ROJO

FORTY-TWO