

V  T U M
TASTING MENU

SATURDAY, MARCH 23, 2024

MENU 129 | WINE PAIRING 75

SUPPLEMENTAL COURSES

PLATINUM OSETRA CAVIAR – 75

A5 WAGYU (MIYAZAKI) – 45

KUSSHI OYSTER

OREGON ALBACORE | CRUDO & TART

YELLOWTAIL “CEVICHE”

DÖNNHOFF OBERHÄUSER LISTENBERG RIESLING KABINETT 2022

ROBIOLA TORTELLINI

FRANCESCONI PAOLO ‘VITE IN FIORE’ ROMAGNA ALBANA 2022

BLACK COD RISOTTO

CARL LOEWEN ALTE REBEN RIESLING MOSEL 2022

BREAD & BUTTER

PORK SHORT RIB, FUTSU SQUASH

EVENING LAND SEVEN SPRINGS PINOT NOIR 2022

WHITE STURGEON, CHESTNUT MUSHROOM

DOMAINE EDEN SANTA CRUZ MOUNTAINS CHARDONNAY 2020

CITRUS CRÈME BRÛLÉE

BOSC PEAR & RIESLING

JEAN-MARC GRUSSAUTE CAMIN LARREDYA ‘AU CACEU’ JURANÇON 2021

BLACKBERRY PÂTE DE FRUITS

MACARONS

TWENTY PERCENT SERVICE CHARGE IN LIEU OF GRATUITY

TO BEGIN

SIX OYSTERS ON THE 1/2 SHELL

KUSHI—BAYNES SOUND, BC

24

CAVIAR SERVICE

75

1/2 OZ PLATINUM OSSETRA CAVIAR SERVED WITH SOUBISE PANNA COTTA AND BUCKWHEAT BLINI

YELLOWTAIL CRUDO

27

RAW OREGON COAST ALBACORE FRESH WASABI, RADISH AND GREEN OLIVE OIL

ALBACORE TARTARE

19

RAW ALBACORE WITH QUAIL EGG AND DULSE SEAWEED

FIRST COURSE

THE WINTER GARDEN

17

A SALAD OF CELERY ROOT, CAULIFLOWER, KOHLRABI AND ALMONDS, WITH ROBIOLA TORTELLINI

FOIE GRAS

29

SONOMA ARTISAN FOIE GRAS TERRINE WITH PEAR AND BREAD

RISOTTO

23

MELTED LEEK RISOTTO WITH BERKSHIRE PORK SHORT RIB

PRINCIPAL COURSE

A5 WAGYU STEAK (MIYAZAKI, JAPAN)

90

4 OZ. MANHATTAN STEAK FROM MIYAZAKI JAPAN, SERVED WITH SAUCE BORDEAUX, CONFIT KOHLRABI AND WINTER VEGETABLES

DELICATA WELLINGTON

32

PUFF PASTRY WITH DELICATA SQUASH, BLACK TRUMPET MUSHROOM AND WINTER GREENS

WHITE STURGEON

38

WHITE STURGEON WITH CHESTNUT MUSHROOM AND SAUCE VIN JAUNNE

LAMB

42

LOCAL M&P RANCH LAMB WITH RED MOLE, KOHLRABI, CAULIFLOWER AND KALE

BLACK COD & FUTSU PUMPKIN BISQUE

32

SMOKED BLACK COD, FUTSU SQUASH BISQUE, FENNEL AND SPRING ONION