

# V T U M

## TASTING MENU

FRIDAY, NOVEMBER 10, 2023

MENU 129 | WINE PAIRING 75

*OSETRA CAVIAR SERVICE-75*

*A5 WAGYU (JAPAN) 1.5 OZ-45*

DRESSED OYSTER, RED PEPPER  
UNI | OREGON PURPLE URCHIN  
WASHINGTON GEODUCK, PRESERVED LEMON

HAMACHI CRUDO, OREGON COAST WASABI  
*DÖNNHOFF OBERHÄUSER LEISTENBERG RIESLING KABINETT 2022*

MATSUTAKE 'FIR TEA'

THE FALL GARDEN | TURNIP  
*CASCINA FORNACE ROERO DESAJA 'ARNEIS 2018*

BLACK COD, TOMATO & SAFFRON  
*CARL LOEWEN ALTE REBEN MOSEL RIESLING 2021*

WILD MUSHROOM RISOTTO  
*ARCHERY SUMMIT DUNDEE HILLS PINOT NOIR 2020*

VOTUM BREAD AND BUTTER, FOIE GRAS TERRINE

PORK COLLAR, MOLE ROJO  
*VIEUX TÉLÉGRAPHE 'TELGRAMME' CHÂTEAUNEUF-DU-PAPE 2020*

COLLARD GREEN TART

BOSC PEAR SORBET & RIESLING MOUSSE  
*PHELPS CREEK VIN GLACÉ COLUMBIA GORGE RIESLING 2018*

SALTED BUCKWHEAT COOKIE  
SOUR RED PEPPER PÂTE DE FRUITS  
APRICOT MACARON

TWENTY PERCENT SERVICE CHARGE IN LIEU OF GRATUITY

# M U T V

## À LA CARTE

### TO BEGIN

#### OYSTERS 1/2 DOZEN

SHIGOKU, NAHCOTTA, WA TWENTY-THREE

BAYWATER SWEETS, THORNDYKE BAY, WA TWENTY-THREE

JET-LO - NETARTS BAY, OR TWENTY-ONE

#### LIVE UNI

OREGON PURPLE SEA URCHIN, CUCUMBER ICE SEVENTEEN

#### CAVIAR

PLATINUM OSETRA, BUTTERMILK PANNA COTTA, BUCKWHEAT BLINI SEVENTY-FIVE

#### ARPÈGE EGG

OSETRA CAVIAR, SOFT COOKED YOLK, CULTURED CREAM, CHIVE SEVENTEEN

#### HAMACHI CRUDO

OREGON WASABI, DAIKON, GREEN OLIVE OIL TWENTY-FOUR

### FIRST COURSES

#### FOIE GRAS

ARMAGNAC & COCOA POWDER, ASIAN PEAR, VOTUM BREAD TWENTY-FOUR

#### THE FALL GARDEN | TURNIP

TURNIP GREENS, KALE, CAULIFLOWER, BITTER HERBS, TURNIP, HAZLENUT SEVENTEEN

#### WILD MUSHROOM RISOTTO

CHANTRELLE, MATSUTAKE, PORCINI TWENTY-THREE

### PRINCIPAL COURSES

#### BOUILLABAISSÉ

SALMON, BLACK COD, SHRIMP, ALLIUM, SAFFRON BROTH FORTY-FIVE

#### OREGON BLACK COD

CAULIFLOWER, SAUCE VELOUTÉ, KALE THIRTY-SEVEN

#### PORK MOLE

MOLE ROJO, TURNIP, RUTABAGA, KALE THIRTY-TWO

#### MIYAZAKI A5 WAGYU STEAK

4 OZ. NEW YORK STRIP | MIYAZAKI JAPAN NINETY