

Il Vigneto

Starters

CORN SOUP pee wee potato, bacon, toasted goat cheese 13

WILD ARUGULA plum, asparagus, candied walnut, smoked blue, banyuls vinaigrette 14

HEIRLOOM MELON prosciutto, pistachio, goat cheese, sea bean, kaffir lime 18

QUAIL MOLE charred onion, red vein sorrel, roti, queso fresco 20

GRILLED OCTOPUS heirloom peppers, eggplant, arugula, chorizo 21

PARISIAN GNOCCHI corn, goat cheese, peas, pecan, king trumpet 19 /30

LAMB SUGO bigoli pasta, maitake, padron pepper, queso fresco 22 /32

Entrées

DIVER SCALLOPS cauliflower, heirloom summer squash, basil, pine nut relish 40

VERLASSO SALMON artichoke, charred eggplant, asparagus, green apple 38

ORGANIC HALF CHICKEN corn, chorizo, maitake, pole beans, fried shallot 36

BRANDT BEEF TENDERLOIN asparagus, confit tomato, pickled + fried onions 58

CALIFORNIA LAMB osso buco + merguez, wild mushroom, fava bean, vadouvan 42

THREE COURSE TASTING MENU 75 per person | Wine Pairing 48

FOUR COURSE TASTING MENU 95 per person | Wine Pairing 65