

Vegetarian Menu

AMELA TOMATO

jelly · basil pesto



MATSUTAKE MUSHROOM

Château-Chalon sauce



CARROT VELOUTÉ

ginger foam · dill oil



SAFFRON RISOTTO

pimiento emulsion · vegetable couscous



INFUSED FLAT PEACH

rosé Champagne jelly · oolong tea ice cream · almond chips

5-COURSE 988 PER PERSON

WINE PAIRING AT 488