

ROCKEFELLER ROOM

VEGAN PRIX-FIXE MENU

AMUSE BOUCHE
CREATED DAILY

BREAD COURSE

SOURDOUGH FOCACCIA AND SMOKED CORN BAGUETTE

Avocado Butter

FIRST COURSE

TOMATO AND WATERMELON TARTARE

Heirloom Tomatoes, Basil, Shallot, Garden Herbs, Lemon Oil, Crackers
M.Chapoutier CDR Rose, Grenache, France, 2020

PREMIER COURSE

CARROT BUCCATINI PASTA

Summer Vegetables, Sunflower Tarragon Pesto
MacMurray Estate Vineyards, Pinot Noir, Central Coast, California, 2019

DESSERT

CHEF'S SEASONAL SORBET

Mini Acre Farm's Flowers
Marenco Strev, Moscato d'Asti DOCG, Italy, 2018

MIGNARDISE

VEGAN TOASTED COCONUT CHOCOLATE TRUFFLE

MENU Three-Course 75

WINE PAIRING Three-Course 42