



# 2022 VEGAN WINE DINNER

## AMUSÉ

fried butternut squash fritter w/citrus aioli

**argyle vintage brut 2017**  
**willamette valley, oregon**

chardonnay, pinot noir, pinot meunier

## RÜBEN

shaved raw & roasted beets, cashew stracciatella  
cheese, citrus supreme, citrus chips,  
vin cotto vinegar

**loimer 2021**  
**niederösterreich, austria**

grüner veltliner

## PILZE

buckwheat crepes, roasted mushrooms,  
swiss chard, house tahini

**wieninger 2019**  
**vienna, austria**  
gemischter satz

## KAROTTEN

roasted carrots, cacao mole, avocado mousse, cold  
pressed herb oil, turmeric flaxseed cracker

**weingut heinrich**  
**burgenland, austria**  
blaufränkisch

## KÜRBIS

roasted autumn squash, burnt miso butterscotch,  
roasted pumpkin seeds, hemp seed togarashi,  
pickled butternut squash

**weinger 'wiener trilogie' 2019**  
**vienna, austria**  
zweigelt, cabernet, merlot

## NACHTISCH

delicata squash w/ maple + sage, cornmeal cake,  
fig leaf custard, salted almond streusel,  
pickled blueberries

**quinta de la rosa 10 year tawny port**  
**pinhão, portugal**

NO SUBSTITUTIONS PLEASE