



the **greenhouse**  
*tavern*

**A Celebration of The World's Greatest Aphrodisiacs**  
**Vegetarian Menu**

\$65 per person

\$35 per person beverage pairings

Tax and Gratuity will be added automatically

**1<sup>ST</sup> COURSE**

**Grilled Palm & Garlic Heart Puttanesca**

*w/ charred piquillo, super aged parmesan, scarlet scallions,  
window potato & thaxton farms garlic vinegar*

***Kir Royale***

**2<sup>ND</sup> COURSE**

**Green Goddess Crepe**

*w/ calypso beans, basil, blood oranges & Avocado*

***Petit Chablis***

**3<sup>RD</sup> COURSE**

**Raw Asparagus & Almond Salad**

*w/ edible flowers, little gems, shallot soubaise & provencal rose' vinegar*

***Provencal Rose***

**4<sup>TH</sup> COURSE**

**Lobster Mushroom's Truffle Artichoke's Enpapier**

*w/ new potato, black truffle, cultured butter & cardoon*

***Dirty Red Burgandy***

**5<sup>TH</sup> COURSE**

**Intermezzo**

**Brown Butter Banana Rum Punch Romain**

**6<sup>TH</sup> COURSE**

**Baby Vegetable Mosaic in Warm Consume'**

*w/ salsify, parsley root & hearts of palm*

***Chablis***

*-or-*

**Crispy Souffle Ala Suisse**

*w/ breaded cheese soufflé cutlet, tomato sauce & parsley salad*

***Culty California Syrah***

**7<sup>TH</sup> COURSE Dessert**

**Chocolate, Cherries and Red Velvet**

*w/ chocolate basket, super fudge & lambic granita*

***warm barrel aged vin cotto***

**THANKYOU**

**Honey & Almond Koulourakia Cookie**