

POLLEN

VEGETARIAN TASTING MENU 148

7 GLASSES PAIRING 88

Snacks

Clementine

Lettuce gazpacho

burrata, whey granita, cucumber, Espelette pepper

Pinot Grigio, Monte Campo DOC Veneto 2018

Heirloom tomato salad

samphire, sheep's curd, basil

Tepache

Roasted sunchoke

smoked pullet egg, kale emulsion, sunchoke bark

Chardonnay, Jean Pierre & Alexandre Ellevin Chablis 2018

Green asparagus

wild garlic, sweet peas, finger lime

Prickly pear

Potato gnocchi

fontina cheese fondue, caper raisin battuto, salt baked celeriac

Pinot Noir, Nielson by Byron, Santa Barbara County 2017

Pre dessert

Pandan rice pudding

tropical fruits, aloe vera, coriander

Moscato, Primo Amore, IGT Veneto NV

*All prices are subject to service charge and tax.
We seek your understanding that ingredients may differ slightly
due to market availability of produce during this time.*