

VOLT

KITCHEN MENU

heirloom tomatoes arugula pudding, mozzarella, gazpacho, frozen olive oil
domaine erhart, riesling, alsace, france, 2007

cherry glen farm goat cheese ravioli maroon carrot, romano beans, maitake mushroom
huber, gruner veltliner, austria, 2009

soho sockeye "pot au feu" honey cap mushroom, radish, kohlrabi, caramelized onion consommé
mckinley springs, chenin blanc, horse heaven hills, washington, 2007

red wattle pork belly carmelini beans, mostarda, stewed mustard seed
violeta, cabernet franc, rutherford, california, 2008

pineland farm strip loin lacinato kale, peruvian potatoes, lobster mushroom,
honey glazed turnips, watermelon radish
stratton lumis, cabernet sauvignon, napa valley, california, 2005

textures of chocolate chocolate ganache, chocolate caramel, pistachio, raw organic cocoa
graham's, port, 10 year tawny, portugal nv

MARKET VEGETABLE MENU

heirloom tomatoes arugula pudding, mozzarella, gazpacho, frozen olive oil
domaine erhart, riesling, alsace, france, 2007

silver king corn agnolotti chanterelle mushrooms, english peas
huber, gruner veltliner, austria, 2009

roasted cauliflower medjool dates, cilantro, chickpea socca
mckinley springs, chenin blanc, horse heaven hills, washington, 2007

whitmore farm hen egg celeriac, summer truffle "ravigote"
violeta, cabernet franc, rutherford, california, 2008

eggplant "ratatouille" fennel, kalamata olive, caper berries
stratton lumis, cabernet sauvignon, napa valley, california, 2005

textures of chocolate chocolate ganache, chocolate caramel, pistachio, raw organic cocoa
graham's, port, 10 year tawny, portugal nv

six course tasting menu 95 | beverage pairing 50 | cheese from artisan creameries 7

consuming raw or undercooked fish, shellfish, meats, and or poultry, may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.