

Artichoke Cafe

CHEF'S TASTING MENU "PEAK OF THE SEASON VEGETABLES"

Tuesday September 1, 2015

first

FRIED OKRA

green chile-goat cheese dip

JEAN PHILLIPPE CREMANT DE LIMOUX BRUT ROSE, FRA

second

GRILLED EGGPLANT & HEIRLOOM TOMATO SALAD

fresh mozzarella, peach relish

STIFT GOETTWIG GRÜNER VELTLINER, AUT

third

PAPPADELLE & SQUASH

caramelized onion, sweet potato greens, yogurt

CAVE SAINT CYR BEAUJOLAIS, FRA

fourth

FIGS

blue cheese ice cream, phyllo, port syrup

4 course prix fixe - \$35; 3 courses of 3oz wine pairings - \$15

CULINARY PERSONNEL: CRISTINA MARTINEZ, TODD LOVELL

WINE CURATOR: JULIAN MARTINEZ