

NATALIE'S

Executive Chefs – Chris Long & Shelby Stevens

Wine Director – Micah Wells

Vegetarian Menu Prix Fixe 76 - Wine Pairing 58

One

Beets Almonds Nori Meyer Lemon Vinaigrette
Persimmon Brussels Sprouts Black Rice Fresno
Local Mushrooms Black Garlic Panna Cotta Coriander

Two

Sunchoke Pepita Pesto Tortellini Preserved Lemon Black Truffle
Komut Risotto Beets Yogurt Winter Greens Root Vegetables
Chestnut Chitarra Blue Cheese Kale Scallion Red Wine

Three

Pear Brown Butter Long Pepper Clementine
Local & International Cheese Almonds Seasonal preserved Jam
Stroopwafel Hot Chocolate Black Cardamom Carob-Vanilla