

V  T U M
THE FALL MENU

MONDAY, NOVEMBER 11, 2024

MENU 159 | WINE PAIRING 95

SUPPLEMENTAL COURSES

OSETRA CAVIAR SERVICE 75

A5 WAGYU (MIYAZAKI) 45

VIRGINICA OYSTER

GEODUCK CLAM

STEAK TARTARE & QUAIL EGG

CALIFORNIA YELLOWTAIL, TOMATO & CORN

CARL LOEWEN LONGUICH HERRENBERG MOSEL RIESLING KABINETT 2021

THE FALL GARDEN, SALMON ROE

CHÂTEAU PICQUE CAILLOU BORDEAUX BLANC 2021

CARROT SOUP, MUSHROOM & CHORIZO

BODEGAS MUGA 'FLOR DE MUGA' BLANCO RESERVA RIOJA 2020

VOTUM BREAD & BUTTER

MATSUTAKE RISOTTO

EIEIO YATES CONWILL YAMHILL-CARLTON CHARDONNAY 2017

DUCK & BLUE CHANTRELLE

VIEUX TELEGRAPH CHÂTEAUNEUF-DU-PAPE TÉLÉGRAMME 2021

BARLEY & GROUND CHERRY

HUCKLEBERRY SEMIFREDDO

CAMIN LARREDYA 'AU CAPCEU' PETIT MANSANG JURANÇON 2021

PÂTE DE FRUITS

MACARON

COOKIE

TWENTY PERCENT SERVICE CHARGE IN LIEU OF GRATUITY

M U T V

À LA CARTE

TO BEGIN

SIX VIRGINICA OYSTERS (TOTTEN INLET, WA)	24
SIX KUMAMOTO OYSTERS (HUMBOLDT BAY, CA)	24
CURED SALMON ROE SERVICE (ASTORIA, OR)	25
OSETRA CAVIAR SERVICE	75

FIRST COURSE

MATSUTAKE MUSHROOM RISOTTO	27
CALIFORNIA YELLOWTAIL, CORN AND TOMATO	27
THE FALL GARDEN SALAD	17

PRINCIPAL COURSE

PORK TENDERLOIN, MOLE ROJO & CHORIZO	36
STEELHEAD WITH FORAGED MUSHROOMS & LENTILS	39
WHITE STURGEON, KOHLRABI & VIN JAUNE	45
STEAK WITH POTATO & MUSHROOM, SAUCE BORDEAUX	
6 OZ. PRIME MANHATTAN	55
4 OZ. A5 WAGYU MANHATTAN (MIYAZAKI, JP)	110
28 OZ. BONE IN RIBEYE	129