

POLLEN

PLANT BASED TASTING

5 COURSES 138

5 GLASSES 68

SEASONAL STORIES

A humble narrative reflecting executive chef Steve Allen's journey as a chef and our restaurant's philosophy of presenting seasonal and genuine food from the heart.

Snacks

Sparkling Rhubarb "Rose"

Water

onion, hazelnut

Green

sixteen vegetable salad

Sauvignon Blanc, Oustric, Bernard Magrez, Sud de France 2015

Earth

eggplant, beetroot, potatoes, mushrooms

Sea & Sand

zucchini, seaweed, carrot, fennel

Viognier, Plenarius, Kalleske, Barossa, Australia 2017

Chinese tea

mushrooms, lettuce, onions

Salt baked

celeriac, blood mandarin, granola

Pinot Noir, Nielson By Byron, Santa Barbara County, USA 2014

Chocolate sour

70% valrhona, blackberries

Fruit

tomatoes, basil, cashew cream cheese

Moscato, Primo Amore, Veneto, Italy NV