

# TARO

AT THE VILLA

Following the success of our first Omakase style event, we are introducing a vegetarian-style Omakase evening at Taro on **Friday 1st February**.

Based on the Japanese ethic of “respectfully leaving another to decide what is best,” the dinner sees our award-winning chefs creating a menu composed of **entirely vegetarian** ingredients, complemented by beverages to balance the flavour of each dish. A unique culinary event, where we respectfully ask you to leave everything to in the hands of our talented team.

- €95 per person including wine pairing throughout all courses

- Complimentary Parking

BOOK NOW

## *Vegetarian Omakase Menu*

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Amuse Bouche

English pea | Tofu | Pink rose

Artichoke | 36 month Comte cheese | Nasturtium

Allium | Kombu dashi | Tonka bean

Yuba Ice | Bee's Wax

Kabocha squash | Dukkha | Kimchi

Russet potato | Alba truffle | Tubers

Elderflower | Cilantro | Wasabi

Smoke | Straw & Berry

Petits Fours

