

# EPI© RESTAURANT



## CHAPTER I

<i>Compressed Watermelon Salad/Pickled Onions/Cucumber/Lemon Sorbet/Raspberry Vinaigrette</i> .....	12
<i>Heirloom Tomato Salad/Sweet Peppers/Basil Pesto/Arugula/Muffalatta/Champagne Mustard Vinaigrette</i> .....	14
<i>I.Study of Mushrooms/Crimini/Tempura Beech/Truffle /Heirloom Tomato Risotto</i> .....	15



## CHAPTER II main courses

<i>Togarashi Spiced Cauliflower/Bok Choy Stir-fry/Sweet Potato /Kabayaki/Fried Rice Noodles</i> .....	28
<i>Eggplant Osso Bucco/Braised Greens/Citrus Risotto/Mushroom Glace</i> .....	30
<i>Zucchini Squash Shawarma/Carrots/Hearts of Palm/Black Chick Peas/Sauce Muhamara</i> .....	29



### SPECIAL EDITIONS ●8●

- I. *Braised Red Cabbage & Apples*
- II. *Spinach & Mushrooms*
- III. *Local Squash Ratatouille*
- IV. *Crispy Fingerling Potatoes*
- V. *Lemon Scented Asparagus*

### **\*MENU SUBJECT TO CHANGES**

#### ACKNOWLEDGEMENTS:

JAMIE KEATING, CEC, Chef/Co-Owner MELISSA KEATING, Co-Owner  
TYLER MOCK, CEC, Director of Food and Beverage

MICHAEL HUGHES, Chef de Cuisine ADAM ICARD, Sous Chef  
Culinary Team: Chase Tyler/Cortez Williams

#### FOOTNOTES:

State sales tax will be added to your order.  
\$1.50 split check fee \$5.00 split entrée fee. Pre Fixe Menu is not sharable  
20% gratuity (and a state mandated 8% gratuity tax) will be added to parties of 6 or more.  
V denotes a vegetarian option G denotes a gluten free option  
**\*the consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**