

# Please Scan to View



# EPICO

RESTAURANT



FIVE COURSE  
VEGAN MENU • 75 •

👉 Wine, Beer & Cocktails 👈

FOUR COURSE  
VEGAN MENU • 60 •

## FOR THE TABLE

### **From The Garden • 18 •**

~ Vegetables Prepared {Pickled•Grilled•Roasted•Marinated} ~  
Presented with Kale & Sweet Potato Chips  
Green Tomato Chow-Chow/Boiled Peanut Hummus

## FOOTNOTES

20% gratuity (and a state mandated 8% gratuity tax) will be added to parties of 6 or more.

**\*THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.**

## PREFACE

- **Citrus Heart of Palm**  
Sweet Peppers/Crispy Parsley

## CHAPTER I (Kindly select one)

- **Roasted Beet Salad**  
Artisan Greens/Candied Pecans/Raspberry Vinaigrette
- **Tuscan Farmer's Salad**  
Heirloom Tomatoes/Cucumber-Viadlia Onion Vinaigrette

## CHAPTER II (Kindly select one)

- **General Tso's Tofu**  
Asian Stir-fry/Sweet Potato/Rice Crisp
- **Pecan Crusted Eggplant**  
Asparagus/Braised Greens/Forest Mushrooms/Roasted Fennel

## INDEX (Kindly select one)

- **From the Orchard**  
Fresh Fruit Plate
- **Lemon-Lime Sorbet**  
Vanilla Essence

## PREFACE

- **Citrus Heart of Palm**  
Sweet Peppers/Crispy Parsley

## CHAPTER I (Kindly select one)

- **Roasted Beet Salad**  
Artisan Greens/Candied Pecans/Raspberry Vinaigrette
- **Tuscan Farmer Salad**  
Heirloom Tomatoes/Cucumber-Viadlia Onion Vinaigrette/Black Truffle

## CHAPTER II

- **Sardinian Gnocchi**  
Artichoke/Red Peppers/Spinach/Basil

## CHAPTER III (Kindly select one)

- **Smoked Carrot Confit**  
Under Glass/Turnip/Sorghum/Braised Greens
- **Study of Mushrooms**  
Garlic Scented Broccolini/Red Bliss Potatoes/Oven Tomato

## INDEX (Kindly select one)

- **From the Orchard**  
Fresh Fruit Plate
- **Lemon-Lime Sorbet**  
Vanilla Essence