



FOUR COURSE

VEGETARIAN MENU • 70 •

***Note all Courses are available as VEGAN upon request**

INDEX: (KINDLY SELECT ONE)

*STUDY OF WATERMELON
MINT SYRUP/BRICK CRISP*

*FRESH FRUIT PLATE
ASSORTED FRESH FRUIT WITH ACCOUTREMENTS*



FOR THE TABLE

From The Garden • 18 •

~ Vegetables Prepared
{Pickled•Grilled•Roasted•Marinated} ~
Presented Sweet Potato Chips
Okra/Assorted Jams/Boiled Peanut Hummus



FOOTNOTES

20% Gratuity and a State Mandated 9% Gratuity Tax
Will be Added to Your Bill for Parties Six or More.

“G” denotes a gluten free option

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR
CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED
INGREDIANTS. THE CONSUMPTION OF RAW OR
UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS.

PREFACE:

TEMPURA ARTICHOKE

BLISTERED TOMATOES/GREEN ONIONS/CORN CREAM



CHAPTER I: (KINDLY SELECT ONE)

APPLE & PECAN SALAD

*BARELY BUZZED CHEDDAR/SPRING GREENS
WATERMELON MOSTARDA/CIDER VINAIGRETTE*

COMPRESSED WATERMELON

CUCUMBER/POPPY SEEDS/PICKLED RED ONIONS/RASPBERRY VINAIGRETTE

TUSCAN FARMER'S SALAD

HEARTS OF PALM/BALSAMIC VINAIGRETTE/FETA/RADISH



CHAPTER II: (KINDLY SELECT ONE)

^GTOGARASHI SPICED CAULIFLOWER

*BROCCOLINI/HEIRLOOM CARROTS/MUSHROOM RISOTTO
KABAYAKI*

^GURFA PEPPER RUBBED ZUCCHINI SQUASH

*SPINACH/SPANISH SWEET POTATOES/CORN
CILANTRO CHIMICHURRI*

^GTOFU WELLINGTON

*HARICOT VERT/FOREST MUSHROOMS/OVEN TOMATO POLENTA
PORT REDUCTION*



AFTER DINNER DRINKS

~Soy Milk Will Be Supplemented for All After Dinner Drinks~

OPTIONAL FLAVORING SYRUPS: PEANUT BUTTER, DARK CHOCOLATE
ESPRESSO..... •SINGLE 5/DOUBLE 10• CAPPUCINO...•6•
LATTE...•6•

IRISH COFFEE •15• ESPRESSO MARTINI •15•

CHOCOLATE MARTINI •15•

SANDEMAN, 10 YEAR TAWNY PORT..... GLASS 12
SMITH WOOD HOUSE, 10 YEAR TAWNY PORT GLASS 20
SIBARITA, 30 YEAR SHERRY..... GLASS 45
BODEGAS TORO ALBALA, DON PX..... GLASS 20

