



VEGETARIAN 4 COURSE ● 75 ●

* ALL ITEMS CAN BE PREPARED VEGAN UPON REQUEST *

PREFACE:

MUSHROOM MINI TACOS BARBACOA
PICO DE GALLO/CILANTRO/LIME/PICKLED ONIONS

CHAPTER I: (KINDLY SELECT ONE)

APPLE & PECAN SALAD
SPRING GREENS/ PICKLED RED ONIONS
WATERMELON MOSTARDA/CIDER VINAIGRETTE

CURRIED CARROT SOUP
GINGER CREMA/HERB OIL/CARROT CRISPS

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/COUS-COUS/ASPARAGUS/ROASTED GRAPES

HERB ROASTED TOFU WITH TRUFFLE
ASPARAGUS/FOREST MUSHROOMS/TRUFFLED FINGERLING POTATOES
PORT REDUCTION

INDEX: (KINDLY SELECT ONE)

THE FROZEN TROPICS
COCONUT SORBET/STRAWBERRY/MANGO FROTH

FRESH FRUIT PLATE
ASSORTED FRESH FRUIT WITH ACCOUTREMENTS

SORBET PLATTER
BERRIES/LIME FOAM/BRICK CRISP

FOOTNOTES

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

"V" denotes a vegetarian option "G" denotes a gluten free option

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