



VEGETARIAN 4 COURSE ● 75 ●

* ALL ITEMS CAN BE PREPARED VEGAN UPON REQUEST *

PREFACE:

GARDEN VEGETABLE CEVICHE

ROASTED POBLANO PICO/GUACAMOLE/CORN CRISPS

CHAPTER I: (KINDLY SELECT ONE)

FRIED GREEN TOMATO SALAD

*PICKLED ONIONS/OKRA/ARTISANAL GREENS/BUTTERMILK DRESSING
REMOULADE*

^GCURRIED CARROT SOUP

RED PEPPER FOAM/HERB OIL/CARROT CRISP

ROASTED GOLDEN & RED BEET SALAD

GOAT CHEESE/GREENS/HONEY POPPY SEED VINAIGRETTE/PECAN DUST

CHAPTER II: (KINDLY SELECT ONE)

GOAT CHEESE CAPALETTI

KALE/SMOKED EGGPLANT/FOREST MUSHROOMS/LEEK CREAM/PECORINO

^GTOGARASHI SPICED CAULIFLOWER

BROCCOLINI/HEIRLOOM CARROTS/MUSHROOM RISOTTO/KABAYAKI

^GURFA PEPPER RUBBED EGGPLANT

SPINACH/BARLEY/ASPARAGUS/ACORN SQUASH/GA PEANUTS

^GHERB ROASTED TOFU WITH TRUFFLE

*ASPARAGUS/FOREST MUSHROOMS/TRUFFLED FINGERLING POTATOES
PORT REDUCTION*

INDEX: (KINDLY SELECT ONE)

THE FROZEN TROPICS

PINEAPPLE-THYME 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.

“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.