

# EPICO

RESTAURANT



\*ALL ITEMS CAN BE PREPARED  
VEGAN UPON REQUEST \*

## FOR THE TABLE

### FROM THE GARDEN •18•

VEGETABLES PREPARED  
(PICKLED • GRILLED • ROASTED • MARINATED)  
PRESENTED SWEET POTATO CHIPS  
OKRA/ BOILED PEANUT HUMMUS  
ASSORTED JAMS



### OPTIONAL SIDES •8•

- ~HERB-SHALLOT RISOTTO
- ~BRUSSELS SPROUTS
- ~SAUTÉED SPINACH & MUSHROOMS
- ~GARLIC SCENTED ASPARAGUS

## VEGETARIAN 4 COURSE • 75 •



### PREFACE:

MARINATED HEARTS OF PALM

*EDIMAME/OLIVE CAVIAR/QUINOA/SESAME VINAIGRETTE*

### CHAPTER I: (KINDLY SELECT ONE)

FRIED GREEN TOMATO SALAD

*PICKLED ONIONS/OKRA/ARTISANAL GREENS  
BUTTERMILK DRESSING*

CURRIED CARROT SOUP

*CHILI OIL/CILANTRO/PEANUT DUST*

ROASTED GOLDEN & RED BEET SALAD

*GOAT CHEESE/GREENS/HONEY-OAT VINAIGRETTE  
PECAN CROQUANT*

### CHAPTER II: (KINDLY SELECT ONE)

GOAT CHEESE CAPALETTI

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

<sup>G</sup>TOGARASHI SPICED CAULIFLOWER

*BROCCOLINI/HEIRLOOM CARROTS/MUSHROOM RISOTTO/KABAYAKI*

<sup>G</sup>HERB ROASTED TOFU WITH TRUFFLE

*ASPARAGUS/TRUFFLED FINGERLING POTATOES  
OVEN TOMATOES/PORT WINE REDUCTION*



### INDEX: (KINDLY SELECT ONE)

APPLE DOUGHNUT

*FRESH APPLES/BERRY GELÉE/CARAMEL*

FRESH FRUIT PLATE

*ASSORTED FRESH FRUIT WITH ACCOUTREMENTS*

SORBET PLATTER

*BERRIES/LIME FOAM/RICE CRISP*



### AFTER DINNER DRINKS

ESPRESSO..... •SINGLE 5/DOUBLE 10•  
CAPPUCCINO. •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  
BODEGAS TORO ALBALA, DON PX.....GLASS 20  
OSBORNE VENERABLE, JEVES-XERES, 30 YEAR SHERRY...GLASS 40

### 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