

# 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



## VEGETARIAN 4 COURSE • 75 •



### PREFACE:

#### <sup>G</sup>BEET TARTARE

*SESAME/RICE CRISP/GINGER-LIME CREAM*

### CHAPTER I: (KINDLY SELECT ONE)

FRIED GREEN TOMATO SALAD  
*PICKLED ONIONS/OKRA/ARTISANAL GREENS  
BUTTERMILK DRESSING*

COMPRESSED WATERMELON SALAD  
*FETA CHEESE/BABY LETTUCES/CUCUMBER  
HONEY-POPPYSEED VINAIGRETTE*

CAESAR SALAD  
*ASIAGO CHEESE/CROUTONS/PINK PEPPERCORN DRESSING*

### CHAPTER II: (KINDLY SELECT ONE)

SARDINIAN GNOCCHI  
*SPINACH/FOREST MUSHROOMS/KALAMATA OLIVES  
ROASTED RED PEPPERS/WHITE WINE & ROASTED GARLIC SAUCE*

<sup>G</sup>TOGARASHI SPICED CAULIFLOWER  
*FRENCH BEANS/HEIRLOOM CARROTS  
MUSHROOM RISOTTO/KABAYAKI*

<sup>G</sup>HERB ROASTED EGGPLANT WITH TRUFFLE  
*ASPARAGUS/TRUFFLED FINGERLING POTATOES  
OVEN TOMATOES/PORT WINE REDUCTION*



### INDEX: (KINDLY SELECT ONE)

CHOCOLATE TORTE  
*BERRY COMPOTE/VANILLA TUILE/CRÈME ANGLAISE*

FROZEN SPRING  
*MELON/STRAWBERRY/BLOOD ORANGE SORBET*

<sup>G</sup>SEASONAL SORBET  
*BERRIES/ORANGE GELÉE*



### 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