

# EPICO

## RESTAURANT



### FOR THE TABLE

#### FROM THE GARDEN •18•

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



### VEGAN 4 COURSE • 75 •

#### PREFACE

SOUS VIDE PINEAPPLE  
*BLOOD ORANGE PONZU/CUCUMBER-EDAMAME SALAD*  
*SEA WEED CRISP*

#### CHAPTER I: (KINDLY SELECT ONE)

<sup>G</sup>MANGO & RADICCHIO SALAD  
*AVOCADO/MIXED GREENS/HONEY MUSTARD VINAIGRETTE*

<sup>V</sup>SOUS VIDE APPLE SALAD  
*CANDIED HEIRLOOM CARROTS/PISTACHIO*  
*SPRING GREENS/PICKLED ONIONS*  
*LEMON-THYME VINAIGRETTE*

<sup>G</sup>A STUDY OF BEETROOT  
*BEET GASTRIQUE/PICKLED PEARL ONIONS/BEETROOT VEIL*  
*PEPPADEW PEPPERS*

#### CHAPTER II: (KINDLY SELECT ONE)

DECONSTRUCTED EGGPLANT WELLINGTON  
*FOREST MUSHROOMS/CONCASSE TOMATO*  
*RED PEPPER COULIS/HERB RISOTTO/BRAISED SPINACH*

<sup>G</sup>TOGARASHI SPICED CAULIFLOWER  
*ASPARAGUS/HEIRLOOM CARROTS*  
*SAFFRON RISOTTO/KABAYAKI*

<sup>G</sup>HERB ROASTED TOFU  
*BROCCOLINI/RATATOUILLE OF LOCAL SQUASH*  
*CARROT GASTRIQUE*



### INDEX: (KINDLY SELECT ONE)

*PETITE FOURS*  
*(CHOCOLATE-CARAMEL/MANGO-LIME*  
*TIRA-MI-SU/MIXED BERRY)*

<sup>G</sup>LAVENDER-PLUM SORBET  
*COMPRESSED PLUMS/BLUEBERRY*  
*PLUM WINE SYRUP*

PINK GUAVA GRANITA  
*STRAWBERRY DUST/BERRIES/FRUIT LEATHER*



### 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