

# 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

<sup>G</sup>CHARRED WATERMELON TATAKI  
 CUCUMBER/SEA WEED PURÉE/RICE CRISP

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

<sup>G</sup>MANGO & RADICCHIO SALAD  
 AVOCADO/MIXED GREENS  
 SWEET MOSTARDA VINAIGRETTE/PECANS

#### <sup>G</sup>ANTIPASTI SALAD

HEIRLOOM TOMATOES/MUFFALETTA/ARTISANAL GREENS  
 MARINATED ARTICHOKE/BALSAMIC VINAIGRETTE

#### LOCAL CHANTRELLE MUSHROOM & FUNGHETTI PASTA

LACINATO KALE/PEPPADEW PEPPERS/ROASTED GARLIC

#### <sup>G</sup>TUSCAN FARMER SALAD

CARROT/CUCUMBER/CHERRY TOMATO  
 CUCUMBER-ONION VINAIGRETTE/PICKLED ONION

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

#### DECONSTRUCTED EGGPLANT WELLINGTON

FOREST MUSHROOMS/CONCASSE TOMATO  
 HERB RISOTTO/SAUTÉED SPINACH/RED WINE REDUCTION

#### <sup>G</sup>TOGARASHI SPICED CAULIFLOWER

ASPARAGUS/HEIRLOOM CARROTS  
 RICE CRISP/SAFFRON RISOTTO/ROASTED PEPPER COULIS

#### <sup>G</sup>HERB ROASTED TOFU

FRENCH BEANS/RATA TOUILLE OF LOCAL SQUASH  
 CARROT GASTRIQUE



#### INDEX: (KINDLY SELECT ONE)

#### <sup>G</sup>PETITE FOURS

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

#### <sup>G</sup>SORBET FLIGHT

(CHEF'S SELECTION OF SEASONAL SORBETS)

#### <sup>G</sup>A TRIP TO THE TROPICS

ROASTED MANGO/COCONUT MOUSSE  
 BLUEBERRY-LIME EMULSION



#### 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