

## VEGAN 50

4:30 pm – 6:00 pm

### Chapter I

#### <sup>G</sup> **Compressed Watermelon Salad**

Artisan Greens/Pickled Red Onion Pearls/Balsamic Vinaigrette  
Fennel Crisp/Cucumber

(OR)

#### <sup>G</sup> **Gala Apple Bibb Salad**

Heirloom Carrots/Bibb Lettuce  
Fig Compote/Toasted Walnuts  
Spanish Sherry Vinaigrette

### Chapter II (Kindly Select One)

#### <sup>V</sup> **Chimichurri Eggplant**

Spanish Sweet Potatoes/Mojo Onions/French Beans Cherry-  
Jalapeno Compote

(OR)

#### **Blackened Tofu**

Mango & Avocado Relish/Quinoa-Sweet Heirloom Carrot Salad  
Basil/Pineapple & Sweet-Sour Sauce

(OR)

#### **Garden Vegetable “Paella Style”**

Saffron Risotto/Tomato-Pepper Broth/Braised Vegetables  
Vegan Chorizo

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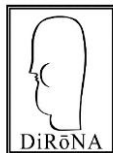
#### **Fried Strawberries**

Trio of Sauces/Cinnamon Dust/Chantilly Cream

(OR)

#### <sup>G</sup> **Strawberry-Lime Sorbet**

Berry Jus/Lime Zest/Mint



“G” DENOTES A GLUTEN FREE OPTION

~ 9% TAX ~

~ THIS MENU IS NOT AVAILABLE FOR ~ ADDITIONAL DISCOUNTS

~ MENUS ARE SUBJECT TO CHANGE ~