

VEGAN 50

4:30 pm – 6:00 pm

Chapter I

G Compressed Watermelon Salad

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

G White Wine Poached Nectarine Salad

Watercress/Cranberry Compote
Clementine Dressing/Sweet Pickled Shallots

Chapter II (Kindly Select One)

G Sesame Seared Eggplant

Bamboo Rice/Baby Bok Choy
Forest Mushrooms/Sweet Peppers/Carrot Gastrique
(OR)

G Cilantro Basted Tofu Steak

Charred Tomato Relish/Spanish Sweet Potatoes/Broccolini
(OR)

G Pan Seared Cauliflower

Collard Greens/Black Eyed Pea Succotash/Spiced Plum Sauce/Crisp Okra

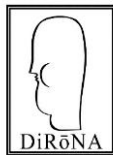
Index

Fried Strawberries

Trio of Sauces/Cinnamon Dust/Chantilly Cream
(OR)

G Prickly Pear Sorbet

Berry Coulis/Strawberries/Mint



“G” DENOTES A GLUTEN FREE OPTION

~ 9% TAX ~

~ THIS MENU IS NOT AVAILABLE FOR ~ ADDITIONAL DISCOUNTS

~ MENUS ARE SUBJECT TO CHANGE ~