

vegan + vegetarian

TWO COURSES \$45 THREE COURSES \$57



SWEET POTATO CROQUETTES

caramelized onions, roasted tomato brava sauce

GOAT CHEESE & WILD MUSHROOM CROSTINI

medjool dates

HEIRLOOM BEET & GOAT CHEESE SALAD

baby arugula, strawberry, walnuts, red onion, peach, mint, cottage cheese

CRISPY EDAMAME DUMPLINGS

carrots, daikon-watermelon radish slaw, seaweed salad. sweet chili soy sauce, sesame cracker

GREEK FETA & RED DRAGON FRUIT SALAD

mesclun greens, mandarin, shaved cucumber, pearl onion, basil, lychee vinaigrette



PLANT BASED MEATBALLS

basil potato gnocchi, baby spinach, onion, tomato, romesco sauce

PUMPKIN RAVIOLI

oyster mushroom, kale, cherry tomatoes, roasted shallots, zaffron curry sauce

IMPOSSIBLE BURGER

pepper jack cheese, pickles, beefsteak tomato, lettuce, black bean spread, shaved red onions, caper-pickle remoulade

desserts

SEASONAL FRESH BERRIES

yogurt foam

A SELECTION OF SORBETS