



VEGETARIAN SUNDAY SUPPER

August 20th, 2017

\$45

Amuse

Curried Chick Pea Fritter with sweet chili lime glaze and cabbage slaw

1st Course

Baby Kale Salad

dried cherries, pistachios, goat cheese, champagne vinaigrette

2nd Course

Mediterranean Toast

artichoke, tomato, red onion, hummus, feta, lemon yogurt, arugula

VEGAN OPTION-Hummus Toast

peperonata, artichoke, tomato, red onion, arugula, sumac

3rd Course

Roasted Asparagus & Honey Beets

lemon sesame vinaigrette, lemon zest, sea salt, balsamic glaze,

extra virgin olive oil, frisee

4th Course

Ricotta Gnocchi

roasted eggplant tomato sauce, basil, grana padano

VEGAN OPTION-Vegan Housemade Semolina Pasta

roasted eggplant tomato sauce, basil, toasted olive oil breadcrumbs

5th Course

Roasted Zucchini & Cauliflower

indian spiced sweet potato puree, caramelized onions & wilted lacinato kale,

sweet soy sauce, toasted almonds, sriracha powder

Dessert

Fruit Tart

cinnamon sugar, Tahitian vanilla bean ice cream, cookie crumbs, caramel

VEGAN OPTION-Vegan ice cream cookie sandwich

cinnamon sugar, caramel

SUPPLEMENTAL WINE PAIRING

\$15