



## October 2024 Vegan Menu

~ \$49 Prix Fixe 3 Course Menu ~

~ A La Carte ~

### Starters ~ Choice of One ~

<b>Chickpea &amp; Artichoke "Crab Cake"</b> - Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade	<b>GF</b>	<b>13</b>
<b>Chimichurri Tofu Skewers</b> - Fingerling Potatoes, Worcestershire Remoulade, Pickled Onions		<b>13</b>
<b>Baby Romaine "Bacon" Wedge</b> - Rice Paper Bacon, House Ranch, Tofu Blue Cheese, Tomatoes		<b>12</b>
<b>Fall Fig Toast</b> - Whipped Almond Ricotta, Crispy Rice Paper Bacon, Pistachios, Vegan Honey		<b>13</b>
<b>Portobello "Escargot"</b> - Portobello Mushrooms, Vegan House Butter, Baguette, Lemon		<b>12</b>
<b>"Oyster" Rockefeller</b> - Oyster Mushrooms, Spinach, Seaweed Caviar, Pernod, Parsley, Kelp, Parmesan Bread Crumbs, Remoulade	<b>GF</b>	<b>13</b>

### Entrees ~ Choice of One ~

<b>Vegan "Beef" Wellington</b>		<b>30</b>
Black Bean Seitan, Walnut Mushroom Duxelle, Sweet Potato Mash, Asparagus, Port Shallot, Puff Pastry		
<b>Vegan "Salisbury Steak"</b>	<b>GF</b>	<b>29</b>
Chickpea, Mushroom & Oat Patty, Idaho Mash, Sauteed Kale, Broccolini, Caramelized Shallot-Porcini Gravy		
<b>Crispy "Chicken" Pesto</b>		<b>29</b>
Pesto Cream Sauce, Red Onions, Bucatini, English Peas, Almond Ricotta, Red Peppers, Asparagus, Tomatoes		
<b>Hearts of Palm "Lobster"</b>		<b>30</b>
Orzo, Tarragon Cream Sauce, Heirloom Tomatoes, Artichokes, Red Onion		

### Sweets ~ Choice of One ~

House Seasonal Desserts - Please Ask Server For Available Options