



October 2026 Vegan Menu

\$52 Prix Fixe 3 Course Menu

Choice of One From Each Category

Starters

- GF Baby Romaine Vegan "Bacon" Wedge** - Rice Paper Bacon, House Ranch, Tofu Blue Cheese, Tomatoes **13**
- GF Chimichurri Grilled Tofu Skewers** - Fingerling Potatoes, Worcestershire Remoulade, Pickled Onions **14**
- Balsmaic Roasted Fig Toast** - Almond Ricotta, Pistatios, Crispy Rice Paper Vegan "Bacon", Vegan Honey **14**
- Portobello Vegan "Escargot"** - Portobello Mushrooms, Vegan House Butter, Baguette, Lemon **13**
- GF Vegan "Oysters" Rockefeller** - Oyster Mushrooms, Spinach, Seaweed Caviar, Pernod, Parsley, Kelp, Parmesan Bread Crumbs, Remoulade **14**

Entrées

- Vegan "Beef" Wellington** **31**
Red Bean Seitan, Walnut Mushroom Duxelle, Sweet Potato Mash, Asparagus, Port Shallot, Puff Pastry
- Crispy Vegan "Chicken" Bucatini** **30**
Bucatini, Tofu "Pancetta", Almond Ricotta, Onions, Kale, Peppers & Mushrooms, Butternut Squash Alfredo
- GF Vegan Lions Mane "Short Rib"** **32**
"Fungi Jon" Lions Mane Mushrooms, Idaho Mash, Broccolini, Red Wine Bordelaise
- "Ricotta" & Spinach Stuffed Shells** **31**
Tofu Sausage Bolognese, Spinach Almond Ricotta, Cashew Mozzarella, Basil

Sweets

- Churro Waffle** - Crispy Sweet Potato Cinnamon Sugar Waffle, Pistachios, Housemade Ice Cream **14**
- The Brookie** - Infused with Oreo & Brownie, House Ice Cream of The day, Caramel & Chocolate Sauce **14**