

Sample Vegan Menu

V=Vegetarian, GF=Gluten Free, VE=Vegan

First Course (Choose 1):

- Sundried Tomato Focaccia – Balsamic and olive oil. (V, VE)
- Hummus Pitryot - Hen-of-the-woods mushrooms, good olive oil, pita, seasonal crudités. (V, GF w/o pita, VE)
- Brussel Sprouts - Roasted with red chimichurri sauce. (V, GF, VE)
- Chips, Salsa, and Guacamole - The classics. (V, GF, VE)
- Moroccan Spiced Carrots - Citrus, herbs, Aleppo pepper. (V, GF, VE)
- Crisp Brined Potatoes - Harissa tehina, herbs, Big Sur sea salt. (V, GF, VE)
- Beet Salad - Tehina, citrus, fresh herbs. (V, GF, VE)
- Muhummara - Roasted red pepper and walnut dip; served with seasonal vegetables and crackers. (V, GF w/o crackers, VE)
- Babaganoush - Fire-roasted eggplant, tahini, lemon; served with naan. (V, GFw/o naan, VE)

Second Course (Choose 1):

- Beet and Vegan Goat Cheese Salad - Shallot vinaigrette, arugula, walnuts, cranberries, avocado. (V, GF, VE)
- Grilled Portobello Salad - Arugula, whipped vegan ricotta, toasted hazelnuts, pickled shallots, balsamic. (V, GF, VE)
- Cream-ish of Wild Mushroom Soup – Wine, shallots, cashew, miso. (V, GF, VE)
- Kale Salad - Cucumber, red bell pepper, black beans, cherry tomatoes, roasted corn, toasted pepitas, creamy cilantro-lime vinaigrette. (V, GF, VE)
- Watermelon, Jicama, & Cucumber Salad – Tajín, lime, mint. (V, GF, VE)
- Roasted Cauliflower with Mole Amarillo – Pepitas, pickled onion. (V, GF, VE)
- Israeli Salad - Mango, cucumber, sumac, herbs. (V, GF, VE)
- Heirloom Beans – Pine nut pesto, onions, garlic, smoked avocado purée, crispy shallots, lemon zest, seasonal flowers. (V, GF, VE)

Third Course (Choose 1):

- Penne alla Vodka - San Marzano tomatoes, vegan cream, vodka, parmesan, fresh herbs. (V, VE)
- Jackfruit Barbacoa – Guajillo sauce, avocado, corn tortillas. (V, GF, VE)
- Mujadara - Baharat-spiced rice, caramelized onions, beluga lentils, ginger, cinnamon, cilantro. (V, GF, VE)
- Roasted Maitake Mushroom - Cashew purée, XO sauce, seasonal greens. (V, GF, VE)
- Pappardelle with Pine Nut Pesto - Roasted peppers, zucchini, basil, chili oil. (V, VE)
- Saag - Spiced greens, marinated and pan-fried tofu, warm spices; served with naan and rice. (V, GF w/o naan, VE)
- Red Lentil Curry - Fresh turmeric and ginger, coconut milk, almonds; naan and vegan raita. (V, GF w/o naan, VE)
- Malai Kofta – Crisp dumplings, creamy spiced curry; naan and vegan raita (V, GF w/o naan, VE)
- Roasted Cauliflower – Herbed tehina, chili crunch, pistachio, pomegranates, fresh herbs. (V, GF, VE)

Fourth Course (Choose 1):

- Mango & Chile Sorbet – Tajín, lime zest. (V, GF, VE)
- Meyer Lemon Sorbet - Fennel oil, candied fennel, grapefruit supremes. (V, GF, VE)
- Chocolate lava cake – Coconut ice cream, dark muscovado, Big Sur sea salt, seasonal fruit. (V, VE)
- Coconut ice cream - Garam masala-ginger chocolate sauce, Big Sur sea salt. (V, GF, VE)
- Rasmalai Cake – Saffron, cardamom, cashew milk, pistachios. (V, GF, VE)