

Sample Vegetarian Menu

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

First Course (Choose 1):

- Hummus Pitryot - Hen-of-the-woods mushrooms, good olive oil, pita, seasonal crudités. (V, GF w/o pita, VE)
- Strawberry Balsamic Bruschetta - Aged balsamic-marinated strawberries, whipped ricotta, basil, crostini. (V)
- Chips, Salsa, and Guacamole - The classics. (V, GF, VE)
- Deviled Eggs - Dill pickle relish, bacon, pepperoncini, lots of herbs, smoked paprika. (V, GF)
- Creamy Burrata with Roasted Grapes – Black pepper, basil, grilled sourdough. (V)
- Tomato Tart - Goat cheese, parmesan, onions, basil. (V)

Second Course (Choose 1):

- Stuffed Artichoke - Breadcrumbs, Romano, white wine, stock, herbs. (V)
- Beet and Goat Cheese Salad - Shallot vinaigrette, arugula, walnuts, cranberries, avocado. (V, GF)
- Grilled Portobello Salad - Arugula, whipped ricotta, toasted hazelnuts, pickled shallots, balsamic. (V, GF)
- Cream-ish of Wild Mushroom Soup – Wine, shallots, cashew, miso. (V, GF, VE)
- Pozole Verde – Hominy, tomatillo broth, cabbage, radish, cotija, avocado, lime. (V, GF)
- Tabbouleh Salad - Bulgur, parsley, tomatoes, mint, cucumber, seasonal greens, olives, feta. (V)
- Heirloom Beans - Pine nut pesto, onions, garlic, smoked avocado puree, seasonal flowers, crispy shallots, lemon zest. (V, GF)
- Thai Red Curry Mac 'n' Cheese - Cavatappi, Monterey Jack, cheddar, breadcrumbs. (V)
- Spinach Tart – Topped with red cabbage, sunflower seeds, feta, rosemary, raisins, vinegar. (V)

Third Course (Choose 1):

- Cheese and Nut Loaf –Mushrooms, bell pepper, walnuts, cashews, eggs, cheese blend, fresh herbs, gravy. (V)
- Smoked Tofu with Mushroom Ragu - Wild mushrooms, marsala wine, parmesan cheese, cheesy polenta, garlic-herb pangrattato with lemon zest. (V)

- Charred Eggplant – Roasted cherry tomatoes, herbed labneh, pine nuts, pea shoots. (V, GF)
- Roasted Maitake Mushroom - Cashew puree, XO sauce, greens. (V, GF, VE)
- Pappardelle with Pine Nut Pesto - Roasted peppers, zucchini, basil, chili oil. (V)
- Saag Paneer - Savory stew of leafy greens, marinated and pan-fried paneer, cream, ginger, garlic, and garam masala; served with naan and rice. (V, GF w/o naan)
- Whole Roasted Cauliflower – Herbed tehina, chili crunch, pistachio, pomegranate, fresh herbs. (V, GF, VE)

Fourth Course (Choose 1):

- Almond Citrus Olive Oil Cake - Blood orange, grapefruit, local honey, whipped mascarpone, candied citrus. (V)
- Mascarpone Cannoli Cheesecake - Topped with whipped cream, Amarena cherries, toasted pistachios. (V)
- Grilled Pineapple – Rum caramel, vanilla bean crema. (V, GF)
- Chocolate Babka - Turkish coffee ice cream, cardamom, candied walnuts. (V)
- Meyer Lemon Sorbet - Fennel oil, candied fennel, grapefruit supremes. (V, GF, VE)
- Chocolate lava cake - Vanilla ice cream, Callebaut chocolate, dark muscovado, Big Sur sea salt, seasonal fruit. (V)