



ARTISANAL FRENCH MEDITERRANEAN

Vegan Menu

*SAMPLE ONLY: Menu changes with the seasons and produce availability
On arrival, please ask you server to bring the current vegan menu.*

~premier course~

Roasted Beets Salad

greens, poached pear, shaved fennel, pistachios, pickled red onion, sherry vinaigrette, crostini

Grilled Artichoke Hearts

arugula, chickpeas, kalamata olives, aged balsamic

Truffle Frites and Salad

salad of greens, grape tomato, cucumber, shaved onion, olives

Agave Glazed Baby Carrots

roasted walnuts, haricot verts

Spinach and Mushroom Crostini

garlic confit, truffle oil

~main course~

Seared Foraged Mushrooms

caramelized onion and Brussels sprouts, roasted root vegetables

Shakshuka

chickpeas, tomato, zucchini, squash, eggplant, spinach, potato, caper, za'atar

Grilled Spiced Eggplant

castelvatrano olive, saffron rice, catalan spinach, dried fruit, pistachio

Spring Risotto

mushroom, ramps, peas, asparagus, crispy brussels sprout leaves, fresh herbs

Grilled Asparagus

skordalia, fennel, garlic confit, pepperoncini, preserved lemon

2 courses \$59

3 courses \$69