



We are offering our Vegan Chef Challenge Menu during regular business hours, Sunday - Thursday 5pm to 9pm, Friday - Saturday 5pm - 10pm.

Garlic Herb 'Cheese' Fondue • \$12 per person

Vegan Mozzarella blended with fresh Rosemary, Thyme, Tarragon, and Basil, accompanied with garlic and cracked black pepper. Served with a variety of fresh fruit and veggies, warm Rosemary potatoes and tortilla chips.



Orange 'Chocolate' Dessert Fondue • \$12 per person

Vegan chocolate blended with a touch of Grand Marnier, Angostura orange bitters, and freshly squeezed orange juice. Served with an assortment of fresh fruits and dried apricots.



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