

Vegan Prix Fixe Dinner Menu***

FIRST COURSE

Vegan Curried Cauliflower with Leek Pakora

Wine Pairing: Freixenet Brut Cava, Spain

SECOND COURSE

Organic Cauliflower Steak with Tahini Ginger Soy Glaze
and House-made Hummus, Confit of Tomato

Wine Pairing: Andrei Brunel Cotes Du Rhone 2019

DESSERT COURSE

Vegan Chocolate Coffee Mousse

Wine Pairing: Ferreira Tawny Port, Portugal

Three Course Dinner: 44; Wine Pairing Optional: \$20
Entire menu is gluten free.