

# VEGAN/ VEGETARIAN MENU \$94

\*\*\$94 PER PERSON PLUS TAX AND FACILITY SERVICE

*A BEAUTIFUL FOUR COURSE **DINNER** STARTING WITH A SPARKLING TOAST AND SERVED WITH COFFEE AND TEA.*

## SOUP

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Winter Squash & Miso Soup, Ginger & Pear Compote, Togarashi Spice Mix **(Vegan)**

## APPETIZERS... SELECT 2

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Green Salad - **(Vegan)**

Autumn Greens, Dried Cranberries, Spicy Candied Pecans, Sherry Vinaigrette

Beets - **(Vegan)**

Salt Roasted Beets, Pickled Beets, Pear, Dried Cranberry, Marcona Almonds, Watercress, White Balsamic & Lemon Vinaigrette

Mushrooms Tart - **(Vegetarian)**

Puff Pastry, Smoked Ricotta, Red Onion Chutney, Sage & Sherry Mushrooms, Appenzeller Cheese, Watercress & Spinach Salad, Pickled Shallot



## MAINS...SELECT 3

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Gnocchi **(Vegetarian)**

Gluten-Free Potato & Squash Gnocchi, Brown Butter Leek, Baby Spinach, Sautéed Mushrooms, Smoked Ricotta, Pecorino Verona, Pepitas

Curry **(Vegan)**

Butternut Squash & Green Pea Curry, Toasted Cashew, Fried Papadoum, Jasmine Rice

Tofu **(Vegan)**

Balsamic Grilled Tofu, Lentil & Mushroom Stew, Steam Broccoli, Porcini Gravy

Risotto **(Vegan)**

Wild & Farmed Mushroom Risotto, Green Peas, Walnut "Parmesan", PX vinegar Reduction

## DESSERT

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Panna Cotta- **(Vegan)**

Bourbon & Birch Syrup "Panna Cotta", Morello Cherry Jam, Cocoa Nibs, Maple Candied Hemp Seeds

Flan **(Vegan)**

Coconut & Espresso Custard, Dark Caramel, Cocoa Nibs, Berries