

Starters

Mushroom "Tartare" (VV) tarragon salsa verde & house-made crostini

Nutty Gazpacho (VV) (GF) cucumbers, marcona almonds, roasted garlic croutons

Melon Salad (V) (GF) cured lemon yogurt, cucumber, harissa vinaigrette, smoked salt

Mains

Whole Roasted Heirloom Cauliflower (VV) (GF) vadouvan curry sauce, pistachios, sesame seed, pomegranate

Heirloom Squash Ravioli (V) mountain huckleberry, braised chestnuts, arugula

"Fish" and Chips (VV)
crispy banana blossom, lemon
tartar sauce

Impossible™ Burger (VV)
poblano salsa, paprika
vegenaise, avocado, choice
of green salad or fries

Naughty

Indulgent meaty side

Black Garlic Bowtie Pasta fennel braised pork, chanterelles, rainbow swiss chard

Fried Chicken
1/2 fried chicken, buttered
cholula hot sauce

Dessert

Blueberry-Green Tea Vegan Cheesecake (VV) (GF) pistachio crust & lemon "cream"

Razzle Cake chocolate mousse & toffee crunch

Rainbow Churros (V)
ube ice cream, strawberry
caramel

Milk & Cookies

Loaded Cookies (V)
mudslide
stuffed red velvet
matcha white chocolate

Vegan Cookies (VV)
cocoa-o's
coconut-chocolate chip
coffee & date newton

Sample portion of menu — subject to change

(VV) Vegan | (V) Vegetarian | (GF) Gluten Free