

VEGETARIAN  
VALENTINE'S DAY  
*menu*

\$100 per person\*\*

**AMUSE-BOUCHE:**

**Vegan Mushroom Espresso Shot** (V, VG)  
*Coconut Foam, Mushroom Dust*

**FIRST COURSE:**

**Butternut Squash Tortellini** (V, VG)  
*Crispy Shallot, Fennel-Dill Salad,  
Carrot Broth*

**INTERMEZZO:**

**Raspberry-Champagne Sorbet** (DF, GF, V)

**THIRD COURSE:**

**Grilled Cabbage Steak** (V, VG)  
*Fingerling Potato, Thai Basil-Jicama  
Salad, Red Curry Coconut Sauce*

**DESSERT:**

**Vegan Banana-Pistachio Cake** (V, VG)  
*Chantilly Crème*

DF - DAIRY FREE

GF - GLUTEN FREE

V - VEGETARIAN

\*Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.

\*\*Price does not include 5.5% sales tax or gratuity

