



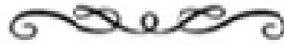
Vegan Harvest Dinner

Passed Appetizers:

Mediterranean hummus on crostini, cucumber & olive
Falafel with spiced butternut squash

Blackened cauliflower flatbread with chimichurri
Falafel with spiced butternut squash

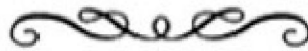
Wine pairing: Gran Moraine Sparkling Wine Brut Rosé Willamette Valley, Oregon N/V



Tuscan Ribiolita Soup:

Gigante beans, toasted bread, kale & garlic in fire roasted tomato broth

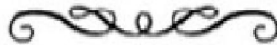
Wine pairing: Freemark Abbey Sauvignon Blanc Alexander Valley, California 2021V



Portobello Fried Rice:

Miso-kalbi Portobello, charred scallions, turmeric, sweet soy & ginger
Side dishes of Israeli couscous "Puttanesca", Moroccan sweet potato hash and Quinoa tabbouleh

Wine pairing: Tenuta di Arceno Chianti Classico Reserva Tuscany, Italy 2018



Dessert

Chocolate buttercream cake with Mulberry sauce & candied pistachio



\$110.00 per guest
(plus gratuity and current sales tax)