

# February 14<sup>th</sup> | Vegan Tasting Menu

Served between 5:30pm-9:00pm

**BITES FROM THE CHEF**

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**FIRST COURSE**

CURRIED CAULIFLOWER BISQUE

*Compressed pear, dukkah, citrus lace*

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**SECOND COURSE**

BABY BEETS

*Mache, pistachio sherry vinaigrette*

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**THIRD COURSE**

MUSHROOM “BOLOGNESE”

*Spaghetti squash, toasted pepitas, vegan parmesan, San Marzano tomato brodo*

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**FOURTH COURSE**

ROASTED HEARTS OF PALM

*Crunchy artichoke, sunchoke coulis, guajillo romesco*

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**FIFTH COURSE**

SAVORY CABBAGE ROULADE

*Wild rice pilaf, raisins, hazelnut strudel, persimmon nage*

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**DESSERT COURSE**

LYCHEE MOUSSE

*Strudel, rose water gel, lychee granita, raspberry sorbet*

\$225 per guest including champagne on arrival

Excludes local tax & 20% gratuity

Executive Chef Alex Bollinger

Pastry Chef Too Luna

**FOOD ALLERGY INFORMATION:**

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information. The designated allergens and products are:  
(1)Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk(8) Nuts (9)Celery (10) Mustard (11) Sesame seeds (2)Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available.