

VEGAN DINNER MENU

COLD

SPINACH ARTICHOKE SALAD

CRISPY SHITAKE, DRY RED MISO, CRISPY LEEK, TRUFFLE-YUZU VINAIGRETTE
\$21

ROASTED BEETS

TRI-COLORED BEETS, CANDIED WALNUTS, SHAVED RADISH (GF)
\$16

BABY GEM CAESAR SALAD

SUGAR SNAP PEAS, ASPARAGUS, AVOCADO, SUNFLOWER SEEDS, CASHEW VINAIGRETTE (GF)
\$19

SKEWERS

EGGPLANT \$11

MISO GLAZE, TOASTED SESAME

CORN \$9

CHIVES

ROLLED

VEGETABLE HAND ROLL \$8

CUCUMBER, AVOCADO, MANGO

VEGETABLE CUT ROLL \$11

CUCUMBER, AVOCADO, MANGO

VEGETABLE KING ROLL \$17

KING OYSTER MUSHROOM, CASHEW, SPICY MISO

HOT

CRISPY CAULIFLOWER \$23

SPICY VEGAN MAYO (GF)

HEARTS OF PALM CRABCAKE \$21

JICAMA-MANGO SLAW, PEPIAN SAUCE (GF)

MUSHROOM SPAGHETTI \$26

WILD MUSHROOM, SUGAR SNAP PEAS, VEGAN MUSHROOM CREAM SAUCE

SWEET POTATO GNOCCHI \$23

CRISPY KALE, MAITAKE, COCONUT-MUSHROOM JUS (GF)

SIDES

ROASTED SPAGHETTI SQUASH \$14

CRISPY TEMPEH, BROCCOLINI, POMODORO SAUCE,
CANDIED PISTACHIO NUTS

SPICED CASHEW SWEET POTATOES \$14

CRISPY KALE, HONEY NORI AIOLI

CRISPY BRUSSEL SPROUTS \$14

YUZU-CALAMANSI VINAIGRETTE, DRY MISO

CHARRED BROCCOLINI \$14

CHILI, GARLIC, LEMON (GF)

WILD BLACK RICE \$14

MAITAKE MUSHROOM, ROASTED SWEET POTATO, CORN,
BRUSSELS SPROUTS, PARSNIP-TUMERIC EMULSION (GF)

TRUFFLE FRIES \$15

VEGAN TRUFFLE AIOLI