



Vegan Chef Challenge 2021

Appetizers

Beet Prosciutto Wrapped Stuffed Figs (GF) – 14.5

*Blue cheese mousse / toasted pistachio dust / balsamic reduction
dijon & olive oil arugula / pomegranate salt*

Charcuterie Plate - 19

*Goat cheese / pickled onion & mushroom / beet lox / seasonal fruit
apple jam / seaweed caviar / capers / crostini*

Salad

Beet & Feta Salad (GF) - 15

*Red & Chioggia beets / house feta / spring mix / pickled golden raisins / pistachio
rice wafer / beet puree / red wine, orange & cilantro vinaigrette*

Entrees

Impossible & Mushroom Bolognese - 22

Pappardelle / cashew parmesan

Parmesan Risotto (GF) – 19

Lemon butter king oyster scallops / Violife parmesan / peas

Desserts

Chocolate Truffle Layer Cake (GF) – 14.5

Cocoa / semisweet chocolate / chocolate buttercream / coconut ganache / Sjaak's chocolate truffle

Pots de Crème – 10.5

Salted caramel / graham cracker crust / fava bean whipped cream

3 Course Meal - 35

Includes Stuffed Fig appetizer, salad, and choice of entrée