

NEW YEARS EVE 2020 | \$125

- VEGAN MENU -

Wine Pairings - \$80

— *amuse bouche* —

BEETROOT TARTARE

harrisa, pinenuts, basil

Veuve Clicquot Champagne - 5oz

— *starter* —

(choice of one)

AVOCADO ABURI

vegan horseradish aioli, wasabi pickle

- or -

**ROASTED BEET AND
GRAPEFRUIT SALAD**

candy cane and red beets, watercress,
avocado, grainy mustard vinaigrette

- or -

LEEK AND SAFFRON VELOUTE

confit celery root, micro basil

Simmonet Febvre Chablis - 5oz

- or -

Joseph Drouhin Gamay Noir - 5oz

— *main* —

(choice of one)

CAULIFLOWER STEAK

salsa verde, oven roasted tomatoes,
charred broccolini

- or -

ALBA TRUFFLE RISOTTO

grilled king oyster mushroom,
nutritional yeast, asparagus tips

- or -

BUTTERNUT SQUASH RAVIOLI

shaved truffle, san marzano tomato, gremolata

Rodney Strong 'Sonoma County' Chardonnay - 5oz

- or -

Le Vieux Pin, 'Cuvee Classique' Syrah - 5oz

— *dessert* —

(for the table)

WARM VALHRONA CHOCOLATE CAKE

coconut cream, cocoa nibs, gold flakes

Taylor Fladgate Tawny 10yr - 2oz