

New Year's Eve Vegan Menu**

FIRST COURSE

Potato Leek Soup with Parsnip Rosti

Wine Pairing: Krasnos Sparkling Rebula, Slovenia 2024

SECOND COURSE

Cauliflower Steak with Tahini-Ginger-Soy Glaze
and Muhammara

Wine Pairing: Domaine du Courtillet "Touraine Sauvignon",
Loire Valley, France 2024

THIRD COURSE

Roasted Eggplant with Salsa Negra Marinade, Salsa Verde,
Ajvar and Truffle Potatoes

Wine Pairing: Chateau La Fleur Chevrol, Lalande De Pomerol,
Bordeaux, 2022

FOURTH COURSE

Vegan Chocolate Coffee Mousse with Raspberry Compote

Wine Pairing: Meneses Tawny Port, Douro, Portugal

Four-Course Dinner: \$105 (\$98 prepay); Wine Pairing: Add \$45

Credit card required for all reservations

The menu is gluten free.

Please request vegan menu when making your reservation.