

Valentines Vegan Dinner Menu***

FIRST COURSE

Vegan Potato Leek Bisque with Leek Pakora
Wine Pairing: Lucien Albrecht Rose Brut, Alsace, France

SECOND COURSE

Catolonian Timabal with Confit of Egg Plant,
Red Pepper and Goat Cheese (sans goat cheese for vegan)
Wine Pairing :Chateau Galochet Bordeaux Blanc, Bordeaux 2020

THIRD COURSE

Organic Cauliflower Steak with Tahini Ginger Soy Glaze
and House-made Hummus
Wine Pairing: Chateau Pitray, Bordeaux 2019

FOURTH COURSE

Vegan Chocolate Coffee Mousse
Wine Pairing: Ferreira Tawny Port, Portugal

Four Course Dinner: 78; Wine Pairing: 32
Credit card number needed to hold the reservation.

No cancellations after 2.10.24

Entire menu is gluten free.

***Options from this menu (individual courses or entire menu)
have to be preordered