h a r v e s t

Appetizers

Chopped Vegetable Salad 21
Chopped Seasonal Vegetables, Gem Lettuce, Mustard Vin

Flatbread 22
Roasted Red Pepper Hummus, Crispy Shallot, Confit Radish, Arugula

Tempura Sweet Potato 20
Persimmon Chutney

Parsnip Soup 20
Brussels Sprouts Leaves, Pumpkin Seeds, Maple

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Entrees

Campanelle Pasta 38
Acorn Squash, Sage, Candied Pecan

Roasted Honeynut Squash 40
Beluga Lentils, Mushroom, Salsify Chips

Roasted Tandoor Vegetables 39
Saffron Basmati Rice, Cucumber Raita

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Sides

Brussels Sprouts 18
Champagne Vinaigrette, Pomegranate

Crushed Potato 15
Butterball Potatoes, Chives, Arbequina Olive Oil

Sauteed Mushroom 18
Local Mixed Mushroom, Aged Balsamic

Market Vegetables 16
Seasonal Sauteed Vegetables, Calamansi Citrus Oil

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Dessert

Puff Pastry 15
Fig Puree, Poached Pear

h a r v e s t

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harvest

Vegan Menu

November 2023

BELLAGIO