



by Chef Julian Serrano

VEGAN MENU

FIRST COURSE

Arugula and Citrus Salad

carrot puree, blood orange, hearts of palm, candied pepitas, citrus vinaigrette

SECOND COURSE

Cashew Pate

cherry coulis, fresh berries, herb salad

THIRD COURSE

Zucchini Risotto

olive tapenade

MAIN COURSE

Mushroom Farci

seitan, salsify puree, roasted root vegetables

DESSERT

165 per person