

# PLANT BASED TASTING MENU

*Supplemental charges apply*

1

## **GOLDEN BEET-TOMATO CEVICHE**

*beetroot leche de tigre, oranges, pistachio, anise hipsop*

2

## **AJOBLANCO PANNA COTTA**

*asparagus, elderflower foam, jasmin oil, anise croutons*

3

## **SPAGHETTINI AL PESTO**

*pumpkin seeds, basil, edamame, calabrian pepper, hazelnuts, soy beans ricotta*

4

## **FENNEL BOUILLABAISSE**

*saffron, king oyster mushrooms, crispy artichoke, piquillo aioli*

5

## **ROASTED AND GLAZED CELERIAC STEAK**

*black truffle, confit portobello mushrooms, hazelnut broth, chives oil, petit salad*

6

## **DRY ROSE PETALS MASALA CURRY**

*chick peas-sweet potato falafel, mint & cilantro oil, coconut rice*

7

## **STRAWBERRY ESCABECHE**

*strawberry aspic, lemon-basil sorbet, macerated berries, EVOO*

An 20% specialty dining service charge will be automatically added to your check.