

New Year's Eve in the Dining Room

Vegan Menu

Amuse

Tender Local Lettuce

Kohlrabi, Carrot, Enoki, Citrus Tofu Mousse

Starter

Cauliflower and Truffle Soup

Pumpkin, Shaved Truffle

Suggested pairing: Pehu-Simonet, Blanc de Blancs, Brut, Champagne, France

Second Course

Vegan Caesar Salad

Vegan Caviar, Rice Crisp, Soy Cheese

Pairing: Decoy by Duckhorn, Sauvignon Blanc, Sonoma County, California

Heirloom Beets

Tofu and Blood Orange Crème, Blood Orange, Pomegranate

Pairing: Decoy by Duckhorn, Sauvignon Blanc, Sonoma County, California

Entrées

Grilled Nine Spice Butternut Squash

Delicata Squash, Sorghum Grain Pilaf, Garlic Spinach, Baby Beets,
Brandy Apple, Pumpkin Molasses

Pairing: Daou, Cabernet Sauvignon, Paso Robles, California

King Mushroom "Scallop"

Cauliflower Rice, Purple Kale, Spaghetti Squash, Saffron Coconut Cream

Pairing: Stag's Leap Wine Cellars, Chardonnay, "Karia," Napa Valley, California

Dessert

Winter Spiced Panna Cotta

Spiced Rice Milk Panna Cotta, Gluten Free Vanilla Sponge, Poached Pear

Pairing: La Fleur d'Or, Sauternes, Bordeaux, France

John Ferguson, Executive Chef
Todd Owen, Executive Sous Chef
Leen Kim, Executive Pastry Chef
Michael May, Sous Chef

\$125 per person, tax and gratuity additional.

\$70 supplement with wine pairing

An automatic service charge of 20% applies to parties of 8 or more.