

menu

VEGAN & GLUTEN FREE MENU TUESDAY, DECEMBER 31

THE GRAND BALLROOM

AMUSE

TENDER LOCAL LETTUCE

KOHLRABI, CARROT, ENOKI, CITRUS TOFU MOUSSE

FIRST COURSE

BABY BEET SALAD

BLOOD ORANGE, BABY BEETS,

POMEGRANATE-HIBISCUS GASTRIQUE

GLUTEN FREE ROLLS WITH VEGAN BUTTER

SECOND COURSE

BRAISED SWEET POTATO

VEGAN QUINOA RISOTTO, TRUFFLE

MUSHROOM SAUCE

ENTRÉE

MUSHROOM AND TEMPEH-STUFFED DELICATA

PUREE OF PUMPKIN, MARBLE RISOLE POTATOES,

SAFFRON SPAGHETTI SQUASH, KING TRUMPET

MUSHROOM, MICRO VEGETABLES, VEGAN RED

WINE SAUCE

DESSERT

BOURBON AND VANILLA

HOMESTEAD 1766 BOURBON, CHERRY GANACHE,

MADAGASCAR VANILLA CRÈME, GLUTEN FREE

CHOCOLATE CAKE

CULINARY TEAM

JOHN FERGUSON, EXECUTIVE CHEF

TODD OWEN, EXECUTIVE SOUS CHEF

LEEN KIM, EXECUTIVE PASTRY CHEF

PAUL WEDEKIND, SENIOR SOUS CHEF