



FALL DINNER

(FRIDAY NIGHT 5:30PM-9PM)

APPETIZERS

SWEET POTATO FRIES 14

Roasted sweet potatoes, cinnamon spice, brown sugar pecans.

SPINACH & ARTICHOKE DIP 16

Mixed with onions, spiced Jalapeno cashew mozzarella, with housemade tortilla chips

BEETS, TWO WAYS

Beet ceviche 14

Layered marinated beets, garlic palm hearts, avocado, red onion.

Beet carpaccio 15

Roasted, fine-sliced peppered beets, olive oil, capers, cashew ricotta.

STUFFED AVOCADO 14

Deviled chickpea & palm hearts with fennel fronds pesto inside cauliflower-crusting avocado half.

 **HARECUTERIE BOARD**

Sampler 25

Maitake & Banh Mi proteins, paired with blue & cave-aged cashew cheeses, pickled vegetables, buttered radish.

For the Table 45

In addition to the Sampler: BBQ jackfruit with mapled pears, as well as the fruit and nut & za'atar cashew cheeses.

*Side of housemade rosemary fig jam, spiced nuts, toasted crostini.

MAIN COURSES

GLASS PEAR SALAD..... 22

Shaved fennel, candied pistachios, peppered arugula, roasted beets, ginger tea vinaigrette.

BUTTERNUT SQUASH SOUP..... CUP 14/ BOWL 24

Coriander, Balinese long pepper, maple coconut cream, topped with roasted squash seeds.

ACORN SQUASH RISOTTO..... 32

Chardonnay, Lapsong tea spice blend, cashew parmesan, charcoal salt.

ROASTED & HICKORY-SMOKED MAITAKE..... 38

Over gouda polenta with a pinot noir reduction.

 **LENTIL WALNUT LOAF WITH CRANBERRY SAUCE** ... 38

Served over mashed potatoes with gravy.