

salads

Mesclun greens, green olives, toasted almonds, lemon-caper vinaigrette6Grilled romaine heart, French lentils, sun-dried tomatoes, mustard, croutons7Wilted spinach, smoked tofu, pecans, cranberries, red onion, balsamic vinegar8Crispy artichoke, harissa, baby spinach, Israeli couscous, preserved lemon, dukkah8Boston lettuce, roasted beet, cashew chevre, toasted walnuts, champagne vinaigrette9

small plates

Wild mushroom arancini, trompette de la mort, fresh tomato sauce7House made ravioli, cashew cheese and spinach filling, spring garlic broth8Cornmeal-crusted oyster mushrooms, horseradish-dill aioli, aji amarillo sauce7House made French fries, tossed with porcini mushroom-infused oil and fleur du sel6Pâté of tempeh & walnuts, fresh baguette and house pickled vegetables8

large plates

Seitan piccata, lemon & caper white wine sauce, roasted garlic mashed potato, seared rapini Suggested wine pairing: Cooper Hill Pinot Gris	17
Vietnamese crepe, honshimeiji mushrooms, fried tofu, mung sprouts, spicy dipping sauce Suggested wine pairing: Paul Dolan Sauvignon Blanc	16
Phyllo purse, seitan, roasted winter squash, green mole, arugula, pepitas Suggested wine pairing: Trapiche Oak Cask Malbec	16
House made tagliatelle, herbed cashew cream, portobello, spinach, smoked tofu Suggested wine pairing: Conte Guicciardini Chianti	16
Crusted tempeh, cannellini beans, braised artichokes, shaved leeks, gremolata Suggested wine pairing: Mas de Gourgonnier Baux de Provence	17
Hyderabadi stuffed eggplant, coconut basmati rice, apricot chutney, kachumber salad Suggested beverage: Samuel Smith Lager, 18 oz	17
Green curry with fried tofu, mizuna & bok choy, maitake mushrooms, black rice cake Suggested wine pairing: Snoqualmie 'Naked' Riesling	16
sides	
House made French fries. Sauteed greens, garlic, crushed red pepper.	4
Marinated olives. House pickled vegetables. Seared mixed mushrooms. Garlic mashed potatoes. Small salad.	4 4
	4
desserts	
 Napoleon, layers of crisp sugared phyllo, white chocolate mousse, fresh berries Lemon crème pie, almond crust, topped with seasonal fruit Mango & macadamia nut crumble, vanilla ice cream (non-dairy) 'Death-by-chocolate' cake, whipped coconut cream, crunchy shattered caramel Coconut torte, toasted coconut sprinkle, blood orange sauce Ice cream sandwich, house made chocolate chip cookie, vanilla ice cream 	8 7 7 6 4
Ice cream/sorbet (non-dairy), 3 scoops served in a tuile cookie	6

