



# VEGETABLE MENU

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<b>ARTICHOKE TARTLET</b> CONFIT TOMATO, MIZUNA, ROASTED GARLIC AGRODOLCE	16
<b>MORELS</b> MOREL ROYAL, DUCK EGG, FIDDLEHEAD FERN PESTO, BAGUETTE	17
<b>“CAESAR”</b> BABY RED AND GREEN ROMAINE, DEHYDRATED PICKLED RED ONION, WARM BRIOCHE CUSTARD, PRESERVED LEMON CRÈME, BLACK PEPPER PARMESAN TUILE, ANCHOVY, TOMATO	13
<b>SPINACH SALAD</b> HONEY POACHED FIGS, RICOTTA SALATA, TOASTED PINE NUTS, ORANGE BLOSSOM VINAIGRETTE	13
<b>ROASTED RED PEPPER</b> WHIPPED CRÈME FRAICHE, FENNEL	12
<b>BEET WELLINGTON</b> ROASTED BEETS, MUSHROOMS, PHYLLO, DIJON, PEAS, WALNUT VINAIGRETTE	30
<b>CRISPY TOFU</b> HAKKA NOODLES, SPRING VEGETABLES, SWEET AND SPICY GLAZE	30

# OPPORTUNITIES

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<b>CARAMELIZED PEARLS AND MUSHROOMS</b> BALSAMIC HERB BUTTER		<b>ASPARAGUS</b> GRILLED, BASIL PESTO, RICOTTA SALATA	
<b>WHIPPED POTATOES</b>		<b>SALT BAKED POTATO</b> RUSSET POTATO, SEA SALT	
<b>CRISPY CAULIFLOWER</b> PICKLED GRAPES, SABA VINAIGRETTE, FINE HERBS		<b>MAC AND CHEESE</b>	
<b>SPINACH</b> SAUTÉED OR CREAMED		<b>SPRING VEGETABLE SUCCOTASH</b> MORELS, FIDDLEHEADS, SPRING ONIONS, ENGLISH PEAS, FAVA BEANS	
		<b>HAKKA NOODLES</b> SPRING VEGETABLES, SWEET AND SPICY GLAZE	

# AQUEOUS