

VEGAN + VEGETARIAN

three-course experience

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FIRST COURSE

JAGUAR SALAD

gourmet greens, cucumbers, carrots, onions, radish, tomatoes, mushrooms,
oil + vinegar dressing

MUSHROOM BISQUE

mushrooms, vegetable stock, cream, truffle crème fraîche + crispy mushrooms

RED PEPPER BISQUE

roasted red peppers blended with vegetable stock + thickened with potatoes

FRESH TOMATO SALAD

juicy farm tomatoes, sliced cucumbers, red onions, olive oil, aged balsamic, sea salt +
fresh cracked pepper

SECOND COURSE

GRILLED PORTABELLAS

balsamic portabellas, grilled red onions, tomatoes, accompanied by asparagus
+ roasted carrots

VEGETABLE MEDLEY

fresh spinach, roasted carrots, asparagus, green beans, bell peppers and broccoli sauteed with garlic + olive oil

VEGETABLE PRIMAVERA

roasted carrot, broccoli, sweet onion, asparagus, shiitake mushroom, creamy
marinara, parmesan + pappardelle pasta

PORTABELLA NAPOLEON

grilled balsamic portabella mushroom, fried tomatoes and boursin cheese. accompanied by garlic mashed
potatoes + steamed asparagus

DESSERT

CHOCOLATE COVERED STRAWBERRIES

three chocolate covered strawberries

RASBERRY SORBET

sorbet made with fresh raspberries

FRESH BERRIES

raspberries, blackberries + strawberries

CRÈME BRULÉE WITH FRESH BERRIES

vanilla custard, caramelized sugar crust

