

# Valentine's Dinner



## First

eggplant malidzano, toasted walnuts, beet pepper jam,  
almond chickpea crisp  
(vegan and gluten free)

## Second

mango, cucumber & green bean salad,  
fresh sumac pickles, marcona almonds,  
herbed tahina dressing  
(vegan and gluten free)

## Third

crispy corn & potato croquettes, grilled asparagus, gingered kabocha smash,  
sautéed beluga lentils, chayote squash & maitake mushrooms,  
creamy saffron cauliflower sauce  
(vegan and gluten free)

## Fourth

preserved lemon meringue, chai whip, blood orange curd, citrus supremes,  
mint, basil sugar

OR

dark chocolate tart with a chocolate coconut ganache, guava gelee,  
caramelized pineapple, house ginger hemp-yogurt,  
pink peppercorn glass  
(vegan and gluten free)

\$75 per person