

vegetarian menu

Our intention is to showcase our favorite seasonal ingredients... vegetables.
“Ask=Vegan” means if you ask, we are happy to make these dishes vegan.

starters

Meyer Lemon Ravioli : 13/26
pea tendrils, chanterelles, tarragon

Farroto : 14/26
mixed mushrooms, mushroom broth, pea tendrils,
poached egg, parmesan reggiano

Chino Farms Minestrone : 11
a seasonal minestrone with condiments
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Fennel and Spinach Soup : 11
saffron cream, poached apple, hon shimeji

Date Salad : 12
arugula, goats cheese, walnuts, pomegranate vinaigrette
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Chino Farms Carrot Salad : 13
Indian spiced yogurt, crushed almonds, kumquat, cilantro, orange honey
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Winter Fruits Salad : 13
chicories, ricotta-pomegranate crostini
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Fried California Avocado : 12
corn nuts, citrus-cabbage salad, spicy aioli
<includes egg>

entrees

Ricotta Gnocchi : 25
roasted cauliflower, smoked garlic, almonds, Meyer lemon peel

Butternut Squash Risotto : 26
Brussels sprouts, poached apples, feta salsa verde
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Grilled Mushrooms : 24
carrot miso puree, glazed carrots, onion confit, braised lacinato kale
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CALIFORNIA MODERN