


# 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.

## restaurant week

choice of one appetizer, one entree and one dessert from items with  : 40  
 alternative menu items may be ordered with a supplemental charge

## starters

### Chino Farms Minestrone Soup

a seasonal minestrone with condiments  
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### Butternut Squash

slow roasted onion, persimmon, toasted pumpkin seeds, mustard vinaigrette

### Date Salad

arugula, goats cheese, walnuts, pomegranate vinaigrette  
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### Red Salad

endive, radicchio, cabbage, pomegranate, red wine vinaigrette,  
 house made ricotta  
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### Roasted Baby Beets

smoke, citrus, burrata, watercress, apple, crispy farro  
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### Fried Avocado

marinated Chino Farms cucumber, grapefruit, jicama, pistachio vinaigrette

### Rapini-Ricotta Ravioli : 4

sweet potato, parmesan nage, Burgundy truffles

### Chanterelle Stew : 4

60° egg, roasted onion jam, potato foam

## entrees

### Slow Roasted Chino Farms Carrot

curried apple puree, glazed turnips, maitaki mushrooms, toasted buckwheat, brown butter vinaigrette  
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### Beet Falafel

roasted beets, cucumber, yogurt, mint, porcini braised onion

\*\* price excludes 20% service charge and California state sales tax

\*\* menu items are subject to change and availability

