

DECEMBER 31ST, 2024

**VEGAN & GLUTEN-FREE OPTIONS
(AVAILABLE UPON REQUEST)**

CHEF'S WELCOME AMUSE BOUCHE (vegan, gf) (main seating only)

APPETIZER (both seatings)

TRIO of DIPS (vegan, gf)

Pumpkin hummus with candied pumpkin seeds

White Bean Dip

Spicy Pepper and Walnut "Muammara"

served with Black Garlic & Fennel Pollen Pita or Cucumbers & Gluten-Free Bread (gf)

PRELUDE TO MAIN COURSE (main seating only)

PAPPARDELLE (vegan) or GLUTEN-FREE PASTA (vegan, gf)

Charred onions and vegan apple butter

MAIN COURSE (both seatings)

WINTER RISOTTO (vegan, gf)

Roasted Brussels sprout, butternut squash, leeks, sage, walnuts

GRILLED VEGETABLE TIMBALE (vegan, gf)

Grilled marinated eggplant, zucchini and tomato, quinoa, beluga lentil, baby arugula, spicy harissa on the side

DESSERT (both seatings)

FRESH WINTER FRUIT (vegan, gf)

Served with fresh mint
