

VEGETARIAN / VEGAN

ROASTED RED PEPPER RISOTTO **V** 28

Seared Trumpet Mushrooms, Pea Shoot and Zesty Pepper Salad, Toasted Pine Nuts

LIGHTLY BLACKENED CAULIFLOWER STEAK **VG** 30

Roasted Mushrooms, Crispy Garlic, Sautéed Spinach, Port Wine Reduction

SEARED MUSHROOM "SCALLOPS" **VG** 22

Coconut Edamame Succotash, Toasted Pepitas

RATATOUILLE POTATO BASKET **V** 34

Zucchini, Squash, Eggplant, Bermuda Onion, Garlic, Basil, EVOO, Sautéed Spinach, Balsamic Syrup, Whipped Potatoes

SIDES

TEMPURA ASPARAGUS 12 **V** *Chipotle Aioli*

POTATO GNOCCHI 12 **V** *Spinach, Portobello Mushrooms, Cream Sauce, Parmesan*

ROASTED BRUSSELS SPROUTS 12 **VG** *Sautéed Red Onion, Roasted Red Peppers, Balsamic Syrup Drizzle*

V Vegetarian – **VG** Vegan

Dennis Hogue, Executive Chef Darren Stanley, Chef De Cuisine

Ali Sar-Sangi, Maitre d' Christian O'Kuinghttons, Sommelier

Menu advisory: The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.