



## prix fixe menu

### starters

- CRISPY ARTICHOKEs / chickpea-flour battered, lemon-caper aioli, arugula (gf, nf, sf)  
CAESAR SALAD / romaine, herbed croutons, shiitake bacon,  
toasted capers (nf; avail. gf & sf) (avail. w/kale +2)  
KEBAB / beyond skewer, mesclun greens, chimichurri (gf, nf, sf)

### entrees

- GNOCCHI / shiitake mushrooms, chopped broccoli,  
lemon-truffle cashew cream (sf)  
SEITAN PICCATA / housemade seitan cutlets, white wine-lemon-caper sauce,  
truffle mashed potatoes, sautéed kale (nf)  
SPAGHETTI SQUASH CAKE & MUSHROOM RISOTTO / sautéed spinach,  
saffron cashew cream, pine nuts (gf, sf)

### dessert

- TIRAMISU / coconut mascarpone, espresso, vanilla ladyfingers (nf)  
CASHEWTOPIA ICE CREAM / three flavors of cashew ice cream (avail. gf & sf)

gf: gluten-free / nf: nut-free / sf: soy-free

price per person is \$35 for 2 courses, \$45 for 3 courses, excluding tax & gratuity  
no substitutions can be accommodated

