



THE
DINING
ROOM

VEGAN MENU

SALADS , SOUPS , & STARTERS

Roasted Carrots

pickled baby peppers, spicy citrus reduction, cilantro 15

Salish Baby Greens

grilled persimmon, pepitas 13

Sugar Pie Pumpkin Soup

Urfa biber, smoked paprika, maple rice wine vinegar 14

ENTRÉES

Beet Ravioli

cashew ricotta, pickled fennel, frisée, lemon oil, thyme
candied walnuts 42

Pumpkin Miso Risotto

hazelnuts, yuzu, togarashi, arugula 38

Crispy Brussels Sprouts

pomegranate, marcona almonds, citrus coriander
reduction 30

A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.