



THE
DINING
ROOM

VEGAN MENU

SALADS , SOUPS , & STARTERS

Roasted Carrots

fennel, anise-cardamom glaze, pomegranate 14

Salish Baby Greens

citrus, Marcona almond, beet 12

Celery Root Soup

tahini, chickpea, harissa 13

ENTRÉES

Winter Squash Ravioli

seasonal mushrooms, roasted squash, miso, black vinegar, chervil 37

Golden Beet Risotto

baby kale, Marcona almond, lemon oil 32

Crispy Brussels Sprouts

beluga lentils, black garlic, preserved lemon, pinenut za'atar 32

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.