



THE
DINING
ROOM

VEGAN MENU

SALADS, SOUPS, & STARTERS

Peas & Carrots

roasted carrots, Cara Cara orange, Marcona almond, pistou 14

Salish Baby Greens

radish, fennel, pistachio, sherry vinaigrette 12

Roasted Beet & Citrus Salad

arugula, lemon-thyme vinaigrette, mint, crispy quinoa 12

Spring Carrot Soup

chermoula, za'atar, savory granola 12

ENTRÉE

Wild Mushroom Ravioli

asparagus, wild nettle, spring peas, lemon, toasted crumbs 37

Spring Pea Risotto

Bloomsdale spinach, peas tendrils, radish, lemon oil 36

Roasted King Oyster Mushrooms

baby artichoke, sorrel, green garlic 36

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.