

# DINNER.

## MEZZE. *selection of three 15.*

**\*ROAST BEET SALAD WITH CHÈVRE.**

**CORN BEIGNETS WITH REMOULADE SAUCE.**

**PANISSE WITH AÏOLI.** chickpea fries

**ARTICHAUT FARCI.** stuffed artichoke heart

**ASSORTMENT OF MARINATED OLIVES.**

**MARINATED PORTOBELLO MORSELS.**

**\*SPINACH & FETA CHEESE CIGARS.**

**ZAALOK.** roasted pepper & eggplant caviar

**HUMMUS ROYALE.** 15

Grilled soy merguez, spiced seitan ragoût & grilled flatbreads.

**ARTISANAL CHEESE TASTING.** 14

\*Sustainable & rennet-free.

## APPETIZERS.

**HUMMUS TAHINI.** 8

Harisa, herb purée, grilled flatbreads.

**CAPRESE PAISAN.** 10

Tarragon-macadamia “goat cheese,” local basil, plum tomatoes & stone-crushed olive oil. RAW

**POTATO-ALMOND GNOCCHI.** 11

Lemon-thyme sauce with crispy sage.

**WILD MUSHROOM RAVIOLI.** 9

Fava beans, tomato concasse.

**SOUPE DU JOUR.** 8

**SOUPE AU PISTOU.** 8

Niçoise-style hearty white bean and vegetable soup with pesto.

**\*CONTAINS DAIRY**

Our cheeses are all sustainable & rennet free.

**\*MEDITERRANEAN AMUSE.** 10

Butter lettuce, peppers, plum tomatoes, European cucumber, Kalamata olives & feta.

**MARKET SALAD.** 7

Fresh herb lemon vinaigrette.

**\*PARISIAN-STYLE CHÈVRE SALAD.** 12

Baby spinach, mango & pistachio-encrusted goat cheese, with citrus dressing.

**CITRUS GREENS SALAD.** 9

Bitter greens, grapefruit, toasted almonds & balsamic dressing.

**RADISH & BUTTER LETTUCE MELANGE.** 9

Shallot, capers & coconut dressing. RAW

**AVOCADO BASKET SALAD.** 12

Hearts of palm, Roma tomatoes, avocado & herbal lemon dressing.

# COUNTER.

# ENTREES.

**MARINATED VEGETABLE TERRINE.** 17  
Sun-dried tomato pesto, herb purée, nut cheese, shaved fennel & bitter greens. RAW

**ITALIAN FARMHOUSE PANINI.** 14  
Walnut-lentil pâté, plum tomato, rosemary aioli - on a crunchy rustic Italian ciabatta.

**CAULIFLOWER "RISOTTO".** 18  
Crispy sage polenta, translucent Shiitake & an emulsion of baby arugula.

**TORNADOS OF SEITAN.** 19  
Pan-seared seitan & Pomery mustard sauce, with potato purée, haricots verts & glazed pearl onions.

**VEGETABLE TASTING MOSAIC.** 19  
*Sample a market-fresh array of vegetables*

- sautéed haricots verts & escarole
- braised fennel with orange
- portobello mushroom roulade
- whipped maple sweet potatoes
- steamed & spiced quinoa & cumin emulsion

**CHEF GERAUD'S SIGNATURE VEGETABLE B'STEEYA.** 18

Phyllo pastry stuffed with saffron-basmati rice, pinenuts & almond-orange blossom butter, with mint-cucumber crème fraîche.  
*Allow 15 minutes*

**WHEAT PENNE & PINE NUT PESTO.** 15  
Broccoli rabe, sundried tomatoes & roasted portobello mushrooms.

**EAST SIDE BURGER.** 13  
A blend of wild mushroom pâté, housemade seitan & fresh herbs served with pommes frites

**PROVENÇAL STEW.** 19  
Amaranth & millet dumplings vegetables & potatoes, simmered in a seaweed-scented broth.

**COUNTER CUTLET ALLA MILANESE.** 18  
Fork-tender breaded paillards of housemade seitan & a baby arugula salad.

# SIDES. 5

**SAUTÉED ESCAROLE.** garlic & olive oil  
**WHIPPED SWEET POTATOES.** with maple sugar  
**HARICOTS VERTS.**  
**SPICED QUINOA.**

**CHEF GERAUD'S POMMES FRITES.** 7  
Hand-sliced Idaho potatoes roasted with olive oil, served with harissa mayo, ketchup & rémoulade.

*On parties of six or more a gratuity of 20% will be added to the check.*

balance.

## DESSERTS.

**HOUSEMADE ICE CREAMS & SORBET.** 7  
ask your server for today's selection

**ROOTBEER FLOAT.** 8

**GOOEY PECAN HOT FUDGE SUNDAE.** 8  
wild berries and chocolate crème anglaise

*Melt-in-Your-Mouth* **CHOCOLATE TART.** 8  
passion fruit & crème anglaise

**MACADAMIA PISTACHIO TART.** 9  
vanilla crème & agave lavender froth *Raw*

**ROOTBEER FLOAT MARTINI.** 12  
sarsaparilla infused vodka & vanilla ice cream

**CHOCOLATE FONDUE.** 14

Valhrona & Callebaut, fresh fruit, coffee-walnut cake & marzipan filled dates.

**CRÈME BRÛLÉE.** 9

Vanilla custard with candied orange peel & drizzled with kiwi-berry sauce.



*pairs beautifully with our sustainable Ruby Porto, Quinto Do Infantado*

## DESSERT WINES.

**TANNAT, VINEDOS DE LOS VIENTOS.**  
Uruguay, sustainable 12 gl 42 bt

**MUSCAT VIN DE GLACIER, BONNY DOON.**  
California, biodynamic 9 gl 33 bt

**BANYULS, CASA BLANCA.**  
France, sustainable 2004 8 gl 44 bt

**RUBY PORTO, QUINTA DO INFANTADO.**  
Portugal, sustainable 11 gl

**COFFEE.** *organic, fair trade & shade grown.*

**REGULAR & DECAFFEINATED.** 2

**ESPRESSO OR CAPPUCCINO.** 3

**TECCINO.** 3

**ICED COFFEE.** 3

**ICED CAPPUCCINO OR TECCINO.** 4

COUNTER.

## **TEA.** *premium loose leaf teas by the pot. 5*

### **WHITE PEONY "SHOU MEI".**

Anti-oxidant rich with a delicious nutty flavor.

### **JASMINE PEARL GREEN.**

Sprinkled with jasmine blossoms, dried & rolled into pearls.

### **GENMAICHA GREEN.**

Bancha tea with popped roasted rice.

### **GREEN TEA ANEMONE.**

Tender, spring-picked leaves are hand-tied into rosettes & served in a wine glass.

### **WOOD DRAGON OOLONG.**

Made from twigs, the strong roasted flavor is the result of extra firing after the tea is blended.

### **TIEGUANYIN OOLONG.**

This legendary tea was reserved exclusively for the Emperor.

### **ROYAL YUNNAN BLACK.**

A rich-smooth Chinese black tea with lingering hints of honey.

### **EARL GREY.**

Single estate Ceylon Orange Pekoe with pure bergamot oil added by hand.

### **WILD MINT.**

Fresh & fragrant wild-gathered mint.

### **ROOIBOS HERBAL CHAI.**

The leaves transform from a vivid green to mahogany red while drying in the African sun.

### **CHAMOMILE FLORAL INFUSION.**

Premium Egyptian organic herbal tea.

### **CHEF GERAUD'S CHOCOLAT CHAUD.**



with housemade marshmallows  
shot 2.95    bowl 5.95

### **CHOCOLATEY-ESPRESSO FRAPPUCCINO.**

Espresso-chocolate heaven with delicious vegan-whipped cream & Valrhona chocolate shavings. 6

balance.