

# PLANT BASED TASTING MENU

*Supplemental charges apply*

1

## GOLDEN BEET-TOMATO CEVICHE

*beetroot leche de tigre, oranges, pistachio, anise hipsop*

2

## AJOBLANCO PANNA COTTA

*asparagus, elderflower foam, jasmin oil, anise croutons*

3

## SPAGHETTINI AL PESTO

*pumpkin seeds, basil, edamame, calabrian pepper, hazelnuts, soy beans ricotta*

4

[FreestyleTravelers.com](https://www.freestyletravelers.com)

## FENNEL BOUILLABAISSE

*saffron, king oyster mushrooms, crispy artichoke, piquillo aioli*

5

## ROASTED AND GLAZED CELERIAC STEAK

*black truffle, confit portobello mushrooms, hazelnut broth, chives oil, petit salad*

6

## DRY ROSE PETALS MASALA CURRY

*chick peas-sweet potato falafel, mint & cilantro oil, coconut rice*

7

## STRAWBERRY ESCABECHE

*strawberry aspic, lemon-basil sorbet, macerated berries, EVOO*

An 20% specialty dining service charge will be automatically added to your check.