



BY MICHAEL MINA

VEGAN MENU

APPETIZERS

- CAULIFLOWER TEMPURA, EDAMAME, PASSION FRUIT, ALMONDS 8
- *TURNIP TARTARE, BROCCOLINI, SESAME OIL, ASIAN PEAR 12
- *BEET CARPACCIO, HEART OF ROMAINE, CHERRY TOMATOES, HORSERADISH 16
- *PICKLED STRAWBERRIES, TOFU, GRAINS OF PARADISE, WHITE BALSAMIC 14
- *JAPANESE MOUNTAIN CAVIAR, SLICED RADISH, DILL SYRUP 16

FARMER'S MARKET SUMMER SALADS

- *HEIRLOOM BEETS, WILD ARUGULA, AGED BALSAMIC, NEW OLIVE OIL 15
- *HEIRLOOM TOMATO & PEACH, WATERCRESS, LEMON VINAIGRETTE 16
- *BLOOMSDALE SPINACH, ROASTED PEPPERS, ASPARAGUS, RED ONION 15/22
- *SYLVETTA, ENDIVE, GRILLED MELON, SOUR CHERRY VINAIGRETTE 13/21

ENTRÉES

- * ASPARAGUS RISOTTO, SQUASH BLOSSOM, MEYER LEMON 22
- *CHARRED BROCCOLI RABE, SUSHI RICE CAKE, WHITE SOY VINAIGRETTE 16
- *VEGTARIAN FALAFEL BURGER, MICHAEL'S MOTHER'S RECIPE, TAHINI SAUCE 19
- *SWEET POTATO HASH, GRILLED PINEAPPLE, MACHE, STAR ANISE 18
- MUSTARD GREENS, CANTALOPE MELON, BABY BASIL, TOMATO BROTH 8
- KING TRUMPETS MUSHROOMS, ARUGULA, FIGS, HAZELNUTS 8
- *GRILLED VEGETABLE SKEWER, CHICKPEA, RED BELL PEPPER PURÉE 23
- PADRON PEPPERS, CHANTRELLE MUSHROOMS, SWEET CORN 8

*INDICATES ITEMS WHICH CAN BE SERVED IN FULL SIZED PORTIONS

SUGAR & FRUIT

- *COCONUT SORBET, PEANUT BUTTER CRUNCH, BASIL SYRUP 10
- *BRANDIED BANANAS, VANILLA SORBET, CASHEWS 10
- *COMPRESSED STRAWBERRIES, CACAO FRUIT SORBET, VIOLETS 10

**IN THE TRADITION OF CLASSIC XIV DINING, CHOOSE FOR THE TABLE, OR
SIMPLY ALLOW THE CHEF TO SELECT:**

- 8 COURSE "A LIGHT MEAL" \$64
- 11 COURSE "SOMETHING MORE" \$88
- 14 COURSE "FOURTEEN FROM XIV" \$112

WE ASK FOR THE PARTICIPATION OF THE ENTIRE TABLE