



FOURTEEN
A MICHAEL MINA RESTAURANT

VEGAN MENU

XIV SOCIAL DINING

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

14 COURSE "FOURTEEN FROM XIV" \$112

11 COURSE "SOMETHING MORE" \$88

8 COURSE "A LIGHT MEAL" \$64

WE REQUEST THE PARTICIPATION OF THE ENTIRE TABLE

À LA CARTE DINING

APPETIZERS

- *CAULIFLOWER TEMPURA, EDAMAME, PASSION FRUIT, ALMONDS, PETIT CILANTRO 8
- *TURNIP TARTARE, CHARRED BROCCOLINI, SESAME OIL, ASIAN PEAR 12
- *BEET CARPACCIO, HEART OF ROMAINE, CHERRY TOMATOES, HORSERADISH 16
- *TOFU TATAKI, FERMENTED BLACK BEANS, PICKLED DAIKON RADISH, FRIED SHALLOTS 14
- *JAPANESE MOUNTAIN CAVIAR, SLICED RADISH, DILL SYRUP, RED ONION CARMEL 16

FARMER'S MARKET SALADS

- *FRIED GREEN TOMATOES, CHERRY TOMATOES, MUSTARD FRILL, SHERRY EMULSION 13
- *HEIRLOOM BEETS, WILD ARUGULA, AGED BALSAMIC, NEW OLIVE OIL 15
- *SAM'S "CHOPPED" SALAD, BABY GEM LETTUCE, AVOCADO, RED WINE VINAIGRETTE 16

ENTRÉES

- *BABY FENNEL, CILANTRO, PETITS CARROTS, CIPOLLINI ONIONS, SPICED RICE 24
- *CHARRED BROCCOLI RABE, SUSHI RICE CAKE, WHITE SOY VINAIGRETTE 19
- *VEGETARIAN FALAFEL BURGER, MICHAEL'S MOTHER'S RECIPE, TAHINI SAUCE 22
- *LA RATTE POTATOES, ARTICHOKE, AMARETTO ONIONS, HERB PISTOU 23
- KING TRUMPET MUSHROOMS, ARUGULA, FIGS, HAZELNUTS, ASPARAGUS 8
- *GRILLED VEGETABLE SKEWER, CHICKPEA, RED BELL PEPPER PURÉE 23

*INDICATES ITEMS WHICH CAN BE SERVED IN FULL SIZED PORTIONS

SUGAR & FRUIT

- *MANDARIN-YUZU SORBET, LEMONGRASS CONSOMME, WINTER CITRUS 10
- *ROASTED FUJI APPLE, COMPRESSED GREEN APPLE, MULLED CIDER, SYRUP 10
- *BITTER CHOCOLATE SORBET, SPICED PECANS, ESPRESSO, COCOA NIB 10

20% GRATUITY APPLIED TO PARTIES OF 5 OR MORE *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.