



**FOURTEEN**  
A MICHAEL MINA RESTAURANT

## VEGETARIAN 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, CILANTRO 14
- \*TURNIP TARTARE, BROCCOLINI, SESAME OIL, ASIAN PEAR, MINT 14
- \*SPRING ASPARAGUS SOUP, MEYER LEMON, CRÈME FRAÎCHE, HARISSA 15
- \*BEAUFORT CHEESE AGNOLOTTI, MORELS, ENGLISH PEAS, PEA SHOOTS, NEW OLIVE OIL 17
- \*\*BAKED POTATO PIEROGI, GOUDA CHEESE, CHIVE BLOSSOMS 14
- \*TOFU TATAKI, FERMENTED BLACK BEANS, PICKLED DAIKON RADISH, FRIED SHALLOTS 14
- \*JAPANESE MOUNTAIN CAVIAR, CRÈME FRAÎCHE, DILL SYRUP, RED ONION CARMEL 16

#### FARMER'S MARKET SALADS

- \*FRIED GREEN TOMATOES, BURRATA CHEESE, MUSTARD FRILL, SHERRY EMULSION 15
- \*SAM'S "CHOPPED" SALAD, BABY GEM LETTUCE, AVOCADO, BUTTERMILK RANCH 16
- \*XIV CAESAR, CLASSIC DRESSING, SHAVED PARMESAN REGGIANO, TOMATO OIL 13
- \*BEET CARPACCIO, HEART OF ROMAINE, CHERRY TOMATOES, HORSERADISH 14

#### ENTRÉES

- \*LA RATTE POTATOES, ARTICHOKE, AMARETTO ONIONS, HERB PISTOU 23
- \*CHARRED BROCCOLI RABE, SUSHI RICE CAKE, WHITE SOY VINAIGRETTE 22
- \*GRILLED VEGETABLE SKEWER, CHICKPEA PURÉE, RAITA, RED PEPPER 23
- \*CAVATELLI PASTA, FAVA BEANS, SPRING ONION, PICKLED RAMPS 26
- \*BABY FENNEL, CILANTRO, PETITS CARROTS, CIPOLLINI ONIONS, SPICED RICE 24
- \*VEGETARIAN FALAFEL BURGER, MICHAEL'S MOTHER'S RECIPE, TAHINI SAUCE 22
- KING TRUMPET MUSHROOMS, FIGS, ARUGULA, HORSERADISH, HAZELNUTS 8
- ASPARAGUS "GRATIN", WHITE ASPARAGUS, SPRING ONION SOUBISE, TOMATO CRUMBS 8
- VEGETABLE POT PIE, BABY SPRING VEGETABLES, HERB CREAM SAUCE 8

\*INDICATES ITEMS WHICH CAN BE SERVED IN FULL SIZED PORTIONS

#### \*SUGAR, CHOCOLATE, & FRUIT

- XIV CHEESE SELECTION, EXPLORATEUR, QUESO ROMERO, ST. MAURE 23
- MILK CHOCOLATE CREAM, RED VELVET, SPICED PECANS, COCOA NIB 13
- PASSION FRUIT PANNA COTTA, MANDARIN, YUZU, LEMONGRASS 12
- TOASTED ALMOND ICE CREAM, RHUBARB, MARASCHINO, VANILLA MOUSSE 12
- CARAMELIZED FUJI APPLES, CRÈME FRAÎCHE SORBET, SABLE BRETON, MULLED CIDER 11
- MASCARPONE MOUSSE "TIRAMISU", CHOCOLATE SORBET, MILK SPONGE CAKE, ESPRESSO 12
- MICHAEL'S CLASSIC ROOT BEER FLOAT, WARM CHOCOLATE CHIP COOKIES 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.