SCENTS OF TASTE

Root & Vine

A THREE-COURSE VEGAN DINING EXPERIENCE

APPETIZER

WHIPPED CANNELLINI BEAN SPREAD
with blistered tomatoes,
charred sourdough & basil oil

MAIN COURSE

CHARRED EGGPLANT ROULADE
with cashew ricotta,
smoked tomato sugo & basil oil

Sides:

CHARRED CARROTS
with pistachio gremolata

CAULIFLOWER PARMESAN-STYLE RISOTTO
with white wine & crispy shallots

DESSERT

OLIVE OIL CITRUS CAKE
with roasted strawberries
& vanilla bean coconut cream

A curated multi-course vegan dining experience
centered around fire-roasted vegetables,
layered textures, and elevated Italian-inspired flavors.