

dinner at
the **AGAVE** *diner*

Saturday May 23
\$85pp
gluten, and peanut/tree nut free

CAULIFLOWER SALAD

Warm salad of roasted cauliflower, house-made goat milk queso fresco, local greens, herby green tomatillo dressing

SHRIMP & CITRUS TOSTADA

Poached shrimp, citrus segments, green & red onion, mint, cilantro, toasted rice powder atop a crispy heirloom corn tortilla

DUCK CONFIT & CAMOTES

Slow roasted duck leg pumpkin seed mole with sweet potatoes stewed in star anise and allspice

MANGO PAVLOVA

Mango sorbet, sticky rice-coconut cream, macerated mango

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\$85pp
Vegan, gluten-free menu

CAULIFLOWER SALAD

Warm salad of roasted cauliflower, local greens, herby green tomatillo dressing

TOFU & CITRUS TOSTADA

Tofu, citrus segments, green & red onion, mint, cilantro, toasted rice powder atop a crispy heirloom corn tortilla

MUSHROOM & CAMOTES

Seared Union City Farm mushroom pumpkin seed mole with sweet potatoes stewed in star anise and allspice

MANGO & CREAM

Vegan vanilla ice cream, mango sorbet, macerated mango