



SUNSET TERRACE

VEGAN DINNER MENU

STARTERS

TOMATO GAZPACHO *gf*

basil, olive oil

8

AVOCADO TARTARE *gf*

avocado, baby heirloom tomato,
ginger soy, fresno, taro chips

18

HEIRLOOM TOMATO *gf n*

cucumber, strawberry, pistachio,
basil, yuzu balsamic vinaigrette

21

SIDES

ROASTED ASPARAGUS *gf*

lemon, thyme, parsley

15

ROASTED CARROTS *gf*

orange caramel

15

ROASTED BRUSSELS SPROUTS *gf*

cherries, brandy

15

ENTRÉES

GODDESS BOWL *gf*

sweet potato, asparagus, sprouts, quinoa,
chickpea, avocado, heirloom baby tomato,
pickled red onion, goddess sauce

26

MISO-GLAZED TOFU *gf*

lemongrass broth, steamed carolina gold rice,
celery, carrot, mushroom, chili oil

32

DESSERT

COOKIES & CREAM SANDWICH *gf*

cookies & cream mousse, chocolate crust,
cookie crumble

15

Gluten-friendly bread available upon request

gf Gluten-Friendly *vg* Vegan *n* Contains Nuts/Peanuts

20% service charge will be added for all parties of 8 or more.

*This item is raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.