

# Welcome to the Dining Room

## Starters

### Meadow's Pride Heirloom Tomatoes 15

Basil, Pepper Tuile

*Suggested pairing: Decoy by Duckhorn, Sauvignon Blanc, Sonoma County, California  
14.25 per glass*

### Summer Watermelon Salad 16

Marcona Almonds, Pickled Strawberries, Balsamic Pearls

*Suggested pairing: Day Owl Rosé, California 12.75 per glass*

### Vegan Caesar Salad 17

Vegan Caviar, Rice Crisp, Soy Cheese

*Suggested pairing: Marquis de la Tour, Brut, Loire, France 16 per glass*

## Entrées

### Basil-Tofu Ravioli 32

Rhubarb, Fava Beans, Baby Tomatoes, Wilted Greens

*Suggested pairing: Wente Vineyards, Chardonnay, "Estate Grown" 12.75 per glass*

### King Mushroom "Scallops" 31

Tamari Tofu Bacon, Pine Nut-Sorghum Pilaf, Miso Carrots,

Smoked Mushroom Sauce

*Suggested pairing: Decoy by Duckhorn, Merlot, Sonoma County, California  
16.25 per glass*

## Desserts

### Sun Kissed Carrot (Nut free & Gluten Free) 11

Pineapple Compote, Carrot Sponge, Rosemary Pineapple Sorbet

*Suggested pairing: La Fleur d'Or, Sauternes, Bordeaux, France. 17 per glass*

### Handcrafted Homestead Sorbet 8

Lemon Sorbet, Rose-Lychee Sorbet

John Ferguson, Executive Chef  
Leen Kim, Executive Pastry Chef  
Michael May, Sous Chef

*Suggested wine and liquor pairings not included in menu price. Wines are priced at 6 oz. per glass.*

*An automatic service charge of 20% applies to parties of 8 or more.*