



Valentine's Day Menu
A four-course prix fixe
Choose one selection per course
\$65 per person

Nori Kisses

Sweet and short-grain brown rice, spicy shiitake mushrooms,
roasted fennel, **cuddled** in nori

So Fondue of You

Warm vegan cheeses topped w/ capers & paprika **waiting patiently** for toasted
garlic pita chips, asparagus spears & cauliflower florets

Kobacha Squash, Corn & Coconut **Soup**

A **salad** of baby greens, roasted baby beets, tangerines, smoked almond crusted
'goat cheese' **flirting** with a creamy shallot dressing

Kiss of True Love

King mushroom 'scallops' w/ maple ginger glaze **serenaded** by roasted asparagus,
zucchini & shishito peppers over a thin pc

Fly Away with Me Tonight

Cubano spicy seitan topped w/ mojo verde sauce & crispy beets over brown rice and
baby red beans & arugula pesto **married** with petite roasted sweet potatoes

Will You Still Love Me Tamari?

Medallions of smoked tofu, lightly sautéed julienne vegetables
seduced on a bed of yam noodles w/ a sesame seeds, scallions, tamari sauce

Vanilla Berry Cake

Double berry layered vanilla cake iced w/ vanilla love frosting,
sultry soy whipping cream & fresh berries

Lovecake

Gluten-free rich chocolate cupcake w/ **intoxicating** raspberry frosting,
fresh berries & soy whipping cream

Triple Chocolate Heart

Moist Devils food cake filled w/ rich ganache, covered in dark chocolate,
dancing in a sweet berry sauce