

VEGETABLES

# Romanesco



- **Description**

- Whole roasted Romanesco cauliflower (flash fried)- topped off with golden raisin-olive puree, grated parmesan cheese, pomegranate, toasted hazelnut, chives & alleppo pepper.

- **Sauce**

- Raisin Puree: Sultanas(golden raisin) soaked in mirin, and sushi vinegar then pureed with olive oil, sushi vinegar alleppo pepper.

- **Garnish**

- Chives, hazelnut, parmesan cheese

# Broccolini



- **Description:**
- Blanched then seared broccolini tossed in salmora sauce and sherry vinegar then finished with salvador panko flakes
- **Sauce:**
- *Salmora*: garlic, san marzano, dried bell pepper flakes, salt, sugar, sherry vinegar, evoo
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- Pickup time:
- 8-10min
- **Allergies:** Garlic
- **M.E.P.** Serving Spoon

# Crispy Brussel Sprouts



## Description:

Flash fried brussels sprouts tossed in a honey soy balsamic sauce and fried capers

**Sauce:** Honey soy balsamic: Tozasu (soy, rice vinegar, bonito flakes), garlic, honey, sesame oil, white balsamic vinegar

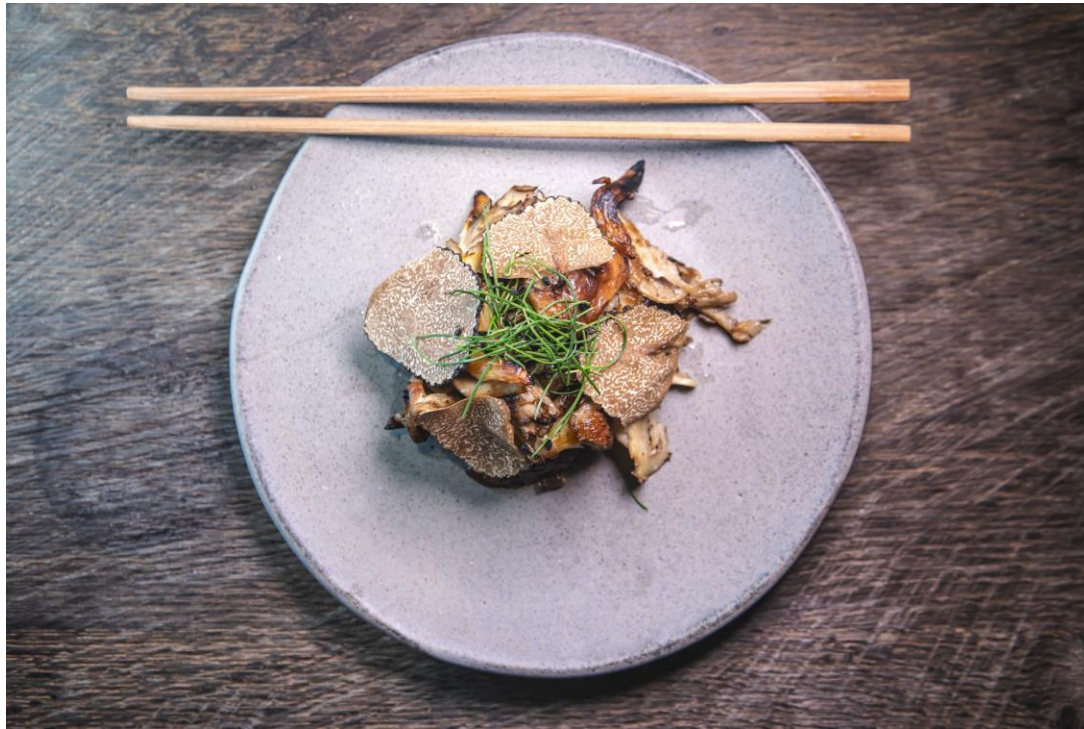
**Pick up time:** 2-3min

**Allergies:** Soy, Garlic, Sesame, Seafood

**M.E.P.** Serving Spoon



# Seasonal Mushroom Trio



## Description:

Shiitake, Maitake, Oyster mushrooms sautéed then deglazed with tosazu, butter, and truffle oil.

## Sauce:

Tosazu: Bonito, soy, shiraguku vinegar.

**Garnish:** Shaved Black truffle

## Pickup time:

8-10min

**Allergies:** Soy, Dairy, Seafood, Cilantro

**M.E.P.** Serving Spoon

# Corn on the cob



## Description:

4pc Blanched in butter and milk then grilled sweet corn on skewers served with a feta foam

## Sauce:

Feta foam: heavy cream, feta cheese

**Garnish:** shichimi pepper and chopped chives

## Pickup time:

8-10min

**Allergies:** Dairy, Onions, Sesame