**Botanic Table**

**Cuisine Type: Plant-Based/Vegan**

**SMALL PLATES**

* Heirloom Tomato Carpaccio with black garlic and basil oil - $12
* Charred Brussels Sprouts with maple glaze and smoked almond - $10
* Watermelon "Poke" with avocado, cucumber, and ponzu - $13

**LARGE PLATES**

* King Oyster Mushroom "Scallops" with cauliflower purée - $19
* Jackfruit Barbacoa Tacos with cashew crema - $16
* Ancient Grain Bowl with seasonal vegetables and miso dressing - $17
* Charred Eggplant Steak with romesco sauce - $18

**DESSERTS**

* Coconut Milk Panna Cotta with seasonal berries - $9
* Dark Chocolate Avocado Mousse - $8
* Cashew Cheesecake with passion fruit coulis - $10