

T H E
G E O R G E

NEW YEAR'S EVE
VEGAN MENU

*Served Family Style
Includes Bottle of Bubbles
Late Seating \$240++ per Guest*

FIRST COURSE

SOURDOUGH BOULE

Herbed Olive Oil, Fleur de Sel

BEET CARPACCIO

Sherry, Olive Oil, Frisée

SECOND COURSE

POACHED PEAR & KALE SALAD

*Preserved Apricot Vinaigrette, Shaved Radish
Pistachios*

THIRD COURSE

ROASTED EGGPLANT & CASHEW TARTINE

Watercress, Pickled Fennel, Toasted Seeds

MAIN COURSE

**MAPLE-ROASTED
PURPLE CABBAGE STEAK**

*Pistachio Pesto, Fresh Herbs
Pickled Fresno Chilis*

SWEET ENDING

VEGAN CHOCOLATE TORTE

Raspberry Coulis