



Food of the Future
A Vegan, French Country Dinner
with host
Jonathan Keane
FEBRUARY 20th, 2019

Carrot Ginger Soup

Foie Gras with Plum Reduction
Seared vegetable base foie gras with a brandy plum reduction

Mushroom Bourguignon
*Local mushrooms braised in red wine with potatoes, carrots,
and pearled onions*

Cheese Course
*A variety of vegan cheeses with fruit and sliced baguette,
paired with an organic, vegan wine*

Coconut Crème Brûlée

Coffee or Tea

Please remember to tip your server.