

THE FIREHOUSE

RESTAURANT

VALENTINE'S DAY VEGAN AND VEGETARIAN MENU

~~FIRST COURSE~~

~PLEASE SELECT ONE~

VEGAN ASPARAGUS BUNDLE

PISTACHIO-ARUGULA PESTO
BABY RED OAK LETTUCE
SAVORY CELERIAC PURÉE

BLACK TRUFFLE ORECCHIETTE

GARLIC CREAM AND PARMESAN-PANKO CRUST
AROMATIC BLACK TRUFFLES

~~SECOND COURSE~~

~PLEASE SELECT ONE~

VEGAN FLATBREAD TRIO

TOMATO-BASIL, OLIVE-BALSAMIC
AND WILD MUSHROOM

BRIE EN CROUSTADE

MISSION FIGS AND PORT RED ONIONS
BAKED IN PUFF PASTRY WITH PISTACHIOS
PEPPER-HONEY DRIZZLE

~~THIRD COURSE~~

~PLEASE SELECT ONE~

VEGAN BEET CARPACCIO SALAD

WATERCRESS AND CRYSTALIZED GINGER
SPICED ALMONDS AND PEAR VINAIGRETTE

ASPARAGUS-CHÈVRE BISQUE

HINTS OF CORIANDER AND NUTMEG
ROASTED GARLIC AND GOAT CHEESE VELOUTÉ

~~INTERMEZZO~~

WHITE PEACH CHAMPAGNE SORBET

~~FOURTH COURSE~~

~PLEASE SELECT ONE~

VEGAN BRAISED ARTICHOKE HEARTS

PEARLED RED QUINOA, PISTACHIOS AND SPINACH
BLACK CURRANT MOSTARDA

WINTER GREENS RISOTTO VERDE

BRAISED RADICCHIO, ENDIVE AND ARUGULA
PARMIGIANO-REGGIANO

~~FIFTH COURSE~~

~PLEASE SELECT ONE~

VEGAN TROPICAL PASSION

PHYLLO CUP, MINTED-STRAWBERRY SALSA
COCONUT AND MANGO SORBETS
GUAVA AND RASPBERRY COULIS

CHOCOLATE DEVOTION

MILK AND DARK CHOCOLATE MOUSSE
DEVIL'S FOOD CAKE, RASPBERRY COULIS
CHOCOLATE-CARAMEL CRÈME

\$125 PER PERSON

DENEB WILLIAMS ~ EXECUTIVE CHEF

JILL BERGER ~ PASTRY CHEF

MENU SUBJECT TO CHANGE.

AS A COURTESY TO OTHER GUESTS, PLEASE TURN OFF ELECTRONIC DEVICES.

SPLIT ENTRÉES NOT PERMITTED. ☞ TAX, GRATUITY AND BEVERAGES NOT INCLUDED.

SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OVER SIX GUESTS.

SPECIAL HOLIDAY MENU. ☞ NOT VALID WITH ANY OTHER OFFER.

A CORKAGE FEE OF \$20 WILL BE APPLIED PER 750 ML BOTTLE BROUGHT INTO THE RESTAURANT.