

Plate 38

Pasadena Restaurant Week menu

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vegetarian week

1<sup>st</sup>

king mushroom carpaccio a la plancha

truffle pecorino, artichoke hearts, fris  e, pickled pearl onions, truffle barigoule vinaigrette

pickled beet salad

orange wheels, candied orange zest, red frill mustard greens, candied pistachios, br  l  ed cana de cabra

charred and smoked trio of cauliflower

curried tzatziki, golden raisins, nicoise olives, pine nuts

8 vegetable quinoa cake

roasted piquillo pepper romesco, avocado mousse, popcorn shoots, basil oil

2<sup>nd</sup>

vegetable bolognese lasagna

spinach pasta dough, ricotta cheese, roasted tomato checca, pesto, fried arugula

house made porcini linguine

m  lange of forest mushrooms, truffle parmesan broth

3<sup>rd</sup>

chocolate praline tart

chef's choice gelato, raspberry couli, chantilly cream

banana banana banana

banana fosters phyllo triangle, cinnamon dusted tempura banana, banana dulce de leche gelato