



MENU

TRUFFLED PORTOBELLO CARPACCIO | 19

Slow Roasted Thinly Sliced Portobello Mushroom
Truffle Oil | Lemon Sea Salt
Grissini Bread Sticks | Arugula | Sundried Tomato



MEDITERRANEAN FIG FLAT BREAD | 18

In House Hand Stretched Flat Bread
Black Mission Fig | Pine Nuts
Caramelized Onion Aioli | Locally Grown Sprouts



“CRAB” CEVICHE TOSTADAS | 18

Avocado | Hearts of Palm Ceviche
Cilantro Crema | In House Made Tostada
Tableside Served Grape Tomato & Mango Salsa



HEIRLOOM CAPRESE SALAD | 21

Heirloom Tomato | Organic Greens | Basil
Balsamic Reduction | Fresh Grilled Asparagus
Sea Salt | Ripped Buffalo Mozzarella



BOTANICA CHARCUTERIE

SHARING TIER FOR TWO | 55

Selection of Locally Grilled Vegetables
Beet and Avocado Tartar
Plant Based Meats | Mushroom Carpaccio
Fine Cheese Selection from Rind and Truckle
Signature Sun Dried Tomato, Kalamata Olive,
& Caper Lemon Oil
Crackers | Breads | Seasonal Berries



SUMMER PEACH & CHOCOLATE DUO | 12

Grilled Summer Peach | Vanilla Bean Ice Cream
Hand Made Almond Chocolate Tulip & Raspberry Chocolate
From Local DWN Craft Chocolatiers



San Pellegrino | 4 Juice | 4 Soda | 3
Coffee | 4 Cappuccino | 6 Latte | 6
Espresso | 4 Herbal Tea | 4

Please inform your server should you have any dietary restrictions or allergies.
We will do our very best to accommodate.



Vegetarian



Vegan



Gluten Free

