

# HAVEN

## vegan + vegetarian

TWO COURSES \$43

THREE COURSES \$55

### ..... *to start* .....

#### **SWEET POTATO CROQUETTES**

caramelized onions, roasted tomato brava sauce

#### **GOAT CHEESE & WILD MUSHROOM CROSTINI**

medjool dates

#### **ROASTED BEET & GOAT CHEESE**

mesclun, shaved pear, tomato, red onion, pistachio crumble,  
mandarin, chablis blood orange vinaigrette

#### **CRISPY EDAMAME DUMPLINGS**

carrots, daikon-watermelon radish slaw, seaweed salad,  
sweet chili soy sauce, sesame cracker

#### **BURRATA & HEIRLOOM TOMATO SALAD**

arugula, medjool dates, onions, basil,  
elephant garlic chips

### ..... *main* .....

#### **🌿 PLANT BASED "MEATBALLS" LINGUINI PASTA**

wild mushrooms, scallion, nasoya tofu, asparagus, cherry tomato,  
feta cheese, fresh basil, fra diavolo sauce

#### **TUSCAN POTATO GNOCCHI**

cremini mushrooms, green kale, sundried tomato, fresh mozzarella,  
walnuts, burrata cheese, white truffle sweet yam crème

### ..... *desserts* .....

#### **SEASONAL FRESH BERRIES**

yogurt foam

#### **A SELECTION OF SORBETS**