

HAVEN

vegan + vegetarian

TWO COURSES \$45
THREE COURSES \$57

to start

SWEET POTATO CROQUETTES

caramelized onions, roasted tomato brava sauce

GOAT CHEESE & WILD MUSHROOM CROSTINI

medjool dates

☿ ROASTED BEET & GOAT CHEESE SALAD

pistachio crusted goat cheese, D'Anjou pears,
pickled pearl onions, watermelon radish, blackberry yogurt

CRISPY EDAMAME DUMPLINGS

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

☿ GREEK FETA & WATERMELON SALAD

arugula, baby spinach, compressed lychee, cucumbers,
shaved vidalia onion, lychee vinaigrette

mains

☿ 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

IMPOSSIBLE PLANT BASED BURGER

pepperjack, pickles, beefsteak tomato, lettuce, black bean spread, shaved
red onions, caper-pickle remoulade

desserts

SEASONAL FRESH BERRIES

yogurt foam

A SELECTION OF SORBETS

☿ Available gluten-free. Please ask your server.