



## Vegan Menu

*Thank you for choosing to dine with us. It is our pleasure to cook for you. Many items on our menu can be customized to accommodate your needs.*

### **Appetizers**

**Farmer's Market Vegetable Soup** (without bread or pesto)

**Edamame**

*Whole soybeans steamed and served hot with Japanese green tea salt*

### **Salads**

**Cranberry Tabbouleh**

*With fresh mint, lemon, cucumbers, tomatoes and toasted almonds*

**Mixed Greens Salad**

*With toasted seeds, grape tomatoes, cucumbers and extra virgin olive oil and balsamic vinegar*

**Baby Spinach Salad**

*With fresh seasonal fruit, toasted pine nuts and extra virgin olive oil and balsamic vinegar*

### **Entrées**

**Market Vegetable Plate**

*With seasonal roasted vegetables, grilled tofu and guacamole*

**Vegetable Pasta**

*Penne pasta with market vegetables sautéed in a lemon-basil sauce*

**Ponzu-Glazed Tofu**

*With choice of vegetables and starch from the following:*

Vegetable Sides:

*Roasted Asparagus*

*Roasted Baby Carrots*

*Broccoli Florets*

*Sautéed Leaf Spinach*

*Grilled Cremini Mushrooms*

*Medley of Vegetables*

Starch Sides:

*Red Bliss Roasted Potatoes*

*Basil Penne Pasta*

### **Desserts**

**Fresh Fruit**

*The restaurant is not an allergen-free environment. Seasons 52 makes every effort to provide complete and current content information; however, due to the handcrafted nature of our menu items and variations in vendor supplied ingredients, we cannot make a guarantee regarding the allergen content of any menu item. Guests with a special food sensitivity or dietary need should not rely solely on this information as the basis for deciding whether to consume a particular menu item and are individually responsible for ensuring that any such menu item meets their individual dietary requirements.*