

Copperleaf

Restaurant & Bar

Vegan Menu

Starters

OXBOW FARM BUTTERNUT SQUASH SOUP

Sage Oil, Walnut Pistou, Pomegranate

12

OLIVE OIL-POACHED FENNEL

Caramelized Sunchoke, Navel Orange, Pickled Dates

14

Large Plate

SALT-ROASTED PARSNIPS

Brussels Sprouts, Swiss Chard Jam, Plump Cranberries, Pumpkin Seed Milk

24

BUTTERNUT SQUASH "PAPPARDELLE"

Madras Curried Lentils, Roasted Cauliflower, Foraged Mushrooms

24

Dessert

CASHEW TAPIOCA

Blood Orange Sorbet & Candied Almonds

10

An 18% taxable service charge will be added to parties of 6 or more.
100% of the service charge will be distributed to service personnel.