

T H E  
G E O R G E

NEW YEAR'S EVE  
VEGAN MENU

*Served Family Style  
Includes Bottle of Bubbles  
Late Seating \$240++ per Guest*

TO START

**SOURDOUGH BOULE**

*Herbed Olive Oil, Fleur de Sel*

**ROASTED EGGPLANT & CASHEW TARTINE**

*Watercress, Pickled Fennel, Toasted Seeds*

**POACHED PEAR & KALE SALAD**

*Preserved Apricot Vinaigrette, Shaved Radish  
Pistachios*

MAIN COURSE

**MAPLE-ROASTED  
PURPLE CABBAGE STEAK**

*Pistachio Pesto, Fresh Herbs  
Pickled Fresno Chilis*

SWEET ENDING

**VEGAN CHOCOLATE TORTE**

*Raspberry Coulis*