

# VEGETARIAN MENU

## THE GARDEN

### **WAIMEA ROASTED BEETS** 18

Slow Roasted Red & Yellow Beets, Balsamic Li Hing Mui Reduction

### **SALANOVA** 16

Hirabara Mini Greens, Kamuela Strawberries,  
Roasted Heirloom Baby Carrots, Baby Cucumber,  
Hawaiian B Natural Farms Cherry Tomatoes, Sherry vinaigrette

### **WATERMELON CARPACCIO** 18

White Balsamic Compressed Watermelon, Kalamata Olives, Feta Cheese

## ENTRÉE

### **BEAN CURD** 27

Kamuela Vegetables, Jasmine Rice, Lunti Kari

### **TEMPEH** 28

Roasted Vegetables, Forbidden Rice, Cucumber Salsa, Soy Caramel

## HG SIDES

**HAMAKUA MUSHROOMS** Red Wine 15

**BRUSSEL SPROUTS** Sriracha 11

**BROCCOLI** Parmesan 14

**ROASTED VEGETABLES** Garlic, Inamona 15

**FINGERLING** Rosemary, Garlic 11

All dishes can be prepared vegan.