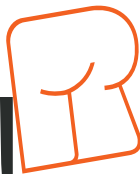


CHEF'S VEGAN TASTING MENU



\$39.00 PER PERSON
PLUS TAX AND GRATUITY



TO START



VEGAN TOSTONES, GRILLED
HEARTS OF PALM, AVOCADO,
HEIRLOOM TOMATO PICO



GREEN PEA FALAFEL, ARUGULA, SHREDDED
BRUSSELS, JICAMA, APPLE, RED ONION,
VEGAN FETA, JALAPEÑO LIME VINAIGRETTE

CAULIFLOWER RICE BOWL, ROASTED ROOT
VEGETABLES, CHICKPEAS, VEGAN FETA,
PEPITAS, GAUCAMOLE, LIME



SEARED OYSTER MUSHROOM BUTTERFLY,
ROASTED CAULIFLOWER, HEIRLOOM BABY
CARROTS AND TOMATOES, CHIMICHURRI,
BALSAMIC GLAZE



TO FINISH



CHEF'S DESSERT SELECTION

Please note, this menu is selected by our Chef to give you the full R House experience.

Variations may occur.

Please ask us about vegan options and any special dietary requirements.

BEVERAGE PAIRINGS

CLASSIC PAIRING

ADDITIONAL \$45.00
PLUS TAX AND GRATUITY PER GUEST

OUR MOJITO
COQUETO



EL SANCHO
MARGARITA

A GLASS OF SAUVIGNON BLANC
& FINALLY, A GLASS OF CABERNET SAUVIGNON



COCKTAIL PAIRING

ADDITIONAL \$45.00
PLUS TAX AND GRATUITY PER GUEST

ROTATING COCKTAIL EXPERIENCE FEATURING
AWARD-WINNING COCKTAILS SUCH AS:

MOJITO COQUETO

EL SANCHO MARGARITA

BOURBON BERRY



The same pairing must be selected for the whole table.

If you would like to speak to us about alternative pairings or bottle service/parade options, just let us know!

