

With a 4-course dinner at The Coup!

\$59.99 / per person

Vegan and GF

MENU



AMUSE

CRISPY ZUCCHINI - CITRUS SALT, SUN DRIED TOMATO AIOLI, BASIL

SALAD - \$15

FENNEL AND CITRUS - SHAVED
FENNEL AND CARROT, GREENS,
MANDARIN GASTRIQUE, PUMPKIN
SEED GREMOLATA

APPETIZER - \$17

KING OYSTER MUSHROOM – SMOKED BABAGANOUSH, GRILLED CABBAGE HEARTS, GOCHUTGARU, HERBS

MAIN COURSE - \$24

HARISSA ROASTED CAULIFLOWER ISRAELI COUS COUS, TABBOULEH
SAUCE VIERGE, DILL CREMA/TAHINI,
POMEGRANATE, HERBS

DESSERT- \$12

ALMOND SPONGE - APPLE, OAT CRÈMA, COFFEE CARAMEL

THE

