

OUR LAST DINNER OF THE YEAR!

VEGAN FLAVORS OF AUTUMN

OCTOBER 19, 2023 | 5:30 PM IN THE LOFT

LYCHEE CEVICHE

lychees, mandarin tangerine sauce, red onions, cilantro, crispy rice paper, fresh avocado puree

PAIRING: NEGRONI

panarea sunset gin, la fuerza rose vermouth, contratto aperitif

VEGAN SURF & TURF

sprout it mushrooms, wakame, yuzu ponzu, burnt onion oil

PAIRING: DREAMY CLOUDS SAKE

ARTICHOKE 'N DIP

fried artichoke hearts, french fries, malt vinegar salt, vegan remoulade

PAIRING: DAMM DAURA IPA

CREOLE CORN BISQUE

sweet corn, cajun, coconut milk, leeks

PAIRING: UNITY VIBRATION BOURBON PEACH KOMBUCHA

PUMPKIN RISOTTO

pumpkin puree, arborio rice, butternut squash, spiced pepitas

PAIRING: SEE SAW MARGE PINOT NOIR

CANDIED SWEET POTATO

roasted sweet potatoes, piloncillo syrup, pecans, fried sage

PAIRING: PLUS SIX SPARKLING PINOT GRIGIO



600 KITCHEN & BAR

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