



# VEGETARIAN & VEGAN OFFERING

## BEETS AND CANA DE CABRA\*

SEARED SPANISH GOAT CHEESE | MACADAMIA NUTS  
ARUGULA | WILD HONEY

**21**

## FRESH VEGETABLE LUMPIA

SAVOY CABBAGE, JICAMA | BEAN SPROUTS | ROASTED PEANUTS  
JAPANESE SWEET POTATO | SHIITAKE | SWEET GARLIC SOY

**16**

## OYSTER MUSHROOM TEMPURA

SAUTEED LEEKS | BLACK GARLIC CHIMICHURRI

**21**

## WOOD GRILLED CAULIFLOWER STEAK

PICKLED RED ONIONS | ROASTED PINE NUTS | VADOUVAN SPICED

**32**

## FOREST MUSHROOM RISOTTO

ORGANIC CARNAROLI | WILD MUSHROOMS | TRUFFLES

**36**

## SEASONAL BIRYANI

BASMATI | SEASONAL VEGETABLES

**22**

*Prepared by Executive Chef Marty Lopez  
and Team Scotch 80 Prime at the Palms*

*Health District Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

SCOTCH EIGHTY PRIME