



NEWPORT BEACH

JANUARY 16-29

RESTAURANT WEEK

LUNCH / \$20 PER PERSON, EXCLUDING TAX & GRATUITY / EXECUTIVE CHEF DREUX ELLIS



APPETIZERS

YOUR CHOICE OF...

ECLECTIC / BUFFALO CAULIFLOWER

flash-fried cauliflower, adobo buffalo sauce, celery, spicy cashew aioli

ECSTATIC / MAPLE MISO BRUSSELS SPROUTS

PRESENT / AUTUMN BRUSCHETTA / G

roasted radicchio and butternut squash, pickled red onion, cashew mozzarella, arugula, pine nuts, balsamic reduction

SIP IT WITH...

“APEROL” SPRITZ / contratto apertif, prosecco, lemon oil 12

ENTRÉES

YOUR CHOICE OF...

BOUNTIFUL / BLACKENED TEMPEH BOLOGNESE

quinoa shells, cashew mozzarella, broccolini, brazil nut parmesan, spinach

ELATED / MOLE ABUELITA ENCHILADAS

black beans, grilled portobello mushroom, braised butternut squash, cashew queso fresco, avocado, mexican coleslaw, escabeche

WELCOMING / STUFFED PHYLLO / G

roasted vegetables, french lentils, sautéed broccolini & kale, braised butternut squash, housemade gravy, toasted pistachios

SIP IT WITH...

SKINNY MARGARITA / tequila blanco, lime juice, agave, spicy salt rim 10

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. Gratitude offers 100% organic, plant-based cuisine and yet we cannot guarantee that guests with food or beverage allergies may not be exposed through cross contamination. If you have a food or beverage allergy (particularly to nuts or seeds) we therefore recommend that you not dine with us. As such, please understand that Gratitude cannot be responsible for any injury, loss or damage claimed by any guest with a food or beverage allergy who consumes our food or beverages, regardless of the circumstances.

GRATITUDE