



Revival

March 21st - March 31st, 2024



\$54 -Plant Based Vegan Menu

First Course:

Buffalo cauliflower with vegan ranch
Or

Smashed Beets, Coriander+Aleppo, Almond Hummus, Mint, Cabernet
Vinaigrette

Second Course:

 Mushroom Bolognese atop soft polenta 
(option to have grana cheese or vegan cheese)

Third Course:



Vegan chocolate avocado mousse
with huckleberries and coconut cream

\$54 -Chef Tasting Menu

First Course:


3-cheese Arancini with red pepper jelly
Or
Blood orange, Cara, Cara, orange, Burata, pralined pistachio,
Mint

Second Course:

RBK DUCK
or
 Mushroom Bolognese, Grana Padano, Soft Polenta 

Third Course:

Labneh Panna Cotta, Blood orange granita
Or
Cheesecake

 Plant Based - Vegan

Berkeley Restaurant Week menu subject to change. Please contact restaurant for details.

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www.BerkeleyFoodNetwork.org

