



*Vegetarian & Vegan Menu*



Wine Spectator  
Award 2024

Rajkumar Holuss  
Chef De Cuisine

Ivana Jankovic  
Operations Manager



Editor's Pick  
Best Seafood

Sails Restaurant | 301 5<sup>th</sup> Ave S, Naples, FL 34102 | 239.360.2000 | [www.sailsrestaurants.com](http://www.sailsrestaurants.com)

ESTABLISHED 2018

# Vegetarian Menu

## START

- ARTICHOKE SALAD organic baby greens, kalamon olive, fennel, banyuls roast shallot vinaigrette 22
- ORGANIC BEET SALAD french feta cheese, cucumber, apple, endive, moscato vinaigrette 17

## MID

- CAULIFLOWER SALAD golden beets, poached apple, pomegranate 19
- GRILLED ASPARAGUS asparagus purée, cured egg yolk, meyer lemon 19
- FENNEL miso glaze, caramelized orange 16

## MAIN

- TAGLIATELLE sunchoke, wild mushrooms, spring onion, piave vecchio 28
- MEDITERRANEAN VEGETABLES roasted zucchini, bell peppers, onion, sea bean, provencal vinaigrette 19
- TRUFFLE RISOTTO piave vecchio, mascarpone, black truffle 59

## ACCOMPANIMENTS

- WILD MUSHROOMS 29

organic maitake, king trumpet, white beach

POTATO PURÉE 15

yucon gold potatoes, french echire butter

TRUFFLE POTATO PURÉE 29

yucon gold potatoes, french echire butter, black truffle

GRILLED ASPARAGUS 15

wood-grilled asparagus, asparagus purée,

ROASTED VEGETABLES 14

selection of summer vegetables, sea bean, olive, provincial

## DESSERT

- MONTENEGRO mountain honey, goat milk yogurt, walnuts 14
- TIRAMISU mascarpone, almond macaroon, espresso martini cream 19
- APPLE TARTE TATIN house made vanilla ice cream 21
- STICKY TOFFEE PUDDING hot toffee sauce, candied pecans, house made vanilla ice cream 21
- GRAND MARNIER SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream 29
- VALRHONA CHOCOLATE SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream 29

\*\*\* THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH SUCH AS OYSTERS, AS IN THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF

# Vegan Menu

## START

- ARTICHOKE SALAD organic baby greens, kalamon olive, fennel, banyuls roast shallot vinaigrette 22
- MELON SALAD melon, pickled radish, exotic citrus, espelette, green apple 17
- ORGANIC BEET SALAD cucumber, apple, endive, moscato vinaigrette 17

## MID

- CAULIFLOWER SALAD golden beets, poached apple, pomegranate 19
- GRILLED ASPARAGUS asparagus purée, meyer lemon 19
- FENNEL miso glaze, caramelized orange 16

## MAIN

- PASTA DU JOUR braised sunchoke, wild mushroom 28
- MEDITERRANEAN VEGETABLES roasted zucchini, bell peppers, onion, sea bean, provencal vinaigrette 19
- WILD MUSHROOMS organic maitake, king trumpet, white beach, hazelnut romesco 39

## DESSERT

- SIMPLE FRUIT PLATE seasonal fruits 25
- SORBET SELECTION three scoops of house made sorbet, fresh berries 18
- ESPRESSO MARTINI vodka or tequila, freshly brewed julius meinel espresso 20

\*22 % SERVICE CHARGE ADDED TO EACH CHECK FOR OUR TEAM