

#Trending: Vegetarian Tasting Menus



Vegetarian tasting menus started in high-end restaurants like [French Laundry](#), [Jean-Georges](#), [Bouley](#) and [Per Se](#) so that vegetarian diners could still enjoy a taste of what these over-the-top culinary experiences had to offer. But the trend has trickled down to more casual eateries for non-vegetarian reasons. In fact, lately veggie tasting menus are as ubiquitous as a kale salad around NYC. [Dovetail's](#) John Fraser, a [French Laundry](#) alum, made them popular a few years back with his famed "Meatless Mondays." But one thing has shifted recently when it comes to these green-minded menus. The veggie tasting menu isn't just popular for political reasons. In fact, the diners that opt for it aren't necessarily trying to make a statement about global warming, animal cruelty and/or the merits of a veggie-based diet. These days, the veggie tasting menu is just straight up trendy.

[Gotham Bar & Grill](#), a 30-year-old Greenwich Village fixture recently added a six-course all-veggie tasting menu option to their regular menu for the summer months as well which includes items like a Greenmarket Ceviche with baby beets, watermelon radish, mango and granada chili vinaigrette. Longtime SoHo fixture [PUBLIC](#) also recently debuted an all-veggie tasting menu in June for \$75.