

Support our re-opening & plan your first post-pandemic outing!

As the world gets back on its feet, Vanillamore's "new normal" is all about
CURATED CULINARY EXPERIENCES.

It may take some time before we can all once again sit comfortably in crowded spaces.
We want to bring you Vanillamore's Sweet. Savory. Social. experience in the safest way possible.

When we reopen, we will offer **LIMITED SEATING TASTING MENUS & CURATED PRIVATE EVENTS**

LIMITED SEATING TASTING MENUS

Monthly Schedules to be Posted on our Website

Three & Five Course Menus

- Seasonally Themed Dinner Menus
- Weekend Brunches
- Dessert Only Experiences
- Sweet & Savory Spotlights on Chocolate & Vanilla

CURATED PRIVATE EVENTS (up to 16 people)

Intimate Dining Experiences with Your Friends & Family

Chef Prepared, Multi-Course Menus

Gather those closest to you for a customized multi-course menu prepared by Chef Risa.

"Cook with the Chef" Dining Experiences

Cook alongside Chef Risa. You and your loved ones will enjoy a great meal and a lesson in cooking some of Vanillamore's signature dishes.

EVENT SPACE (up to 50 people)

Reserve the Entire Restaurant for your Celebration

Make up for quarantined birthdays, anniversaries & more. We will tailor your experience as you celebrate reconnecting!

ALL EXPERIENCES ARE BY RESERVATION ONLY

HOLD YOUR SPOT NOW!

Private Event dates & Public Event seating will be held in the order in which inquiries are received.
Reservations will be finalized once a firm re-opening date is confirmed.

**If you are interested in making a reservation
or learning more call or e-mail Chef Risa today!**

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