

Sample Menu

BRUNCH

CARROT CAKE OATS WITH COCONUT CASHEW CREME

BUTTERNUT SQUASH & CARAMELIZED ONION FRITTATA

ARUGULA SALAD WITH CUMIN ORANGE TAHINI DRESSING

AVOCADO CURRIED DEVILED EGG

ASSORTED TOASTS:

AVOCADO MASH, SPICED PEARS & HONEY ROSEMARY MACADAMIA
RICOTTA, CASHEW BUTTER & HOMEMADE BLUEBERRY CHIA JAM

GRAZING

GUACAMOLE W. TOMATO COMPOTE

CREAMY WHITE BEAN & ARTICHOKE DIP

SMOKEY PEPITA CASHEW CHEESE

MUSHROOM & OLIVE PATE

ROASTED ROOT VEGETABLE FRITES W. HERBED GARLIC AIOLI

DINNER

BEETROOT FALAFEL, LEMON TAHINI SAUCE

MISO GLAZED SWEET POTATOES, CILANTRO PUMPKIN SEED PESTO

MASSAGED KALE SALAD W. TOASTED PINE NUTS & POMEGRANATE
VINAIGRETTE

LENTIL MEATBALLS WITH CHERRY GLAZE & GOAT CHEESE

GRILLED ENDIVE WITH DIJON DILL VINAIGRETTE

HERBED CAULIFLOWER & LEMON CAPER SAUCE