



SEASONAL MENUS

Fall

Starter 1 - Bitter greens salad with apple, turnip, candied pecans, mint and maple balsamic vinaigrette

Starter 2 - Roasted grapes, fennel and slivered almonds over tangy herbed coconut cashew yogurt

Entree - Toasted wild rice with garlicky delicata squash, miso ginger braised leeks and charred tofu

Dessert - Beet red velvet cake with rosemary chocolate ganache

Winter

Starter 1 - Shaved brussel sprout, pistachio and pomegranate salad

Starter 2 - Butternut squash, beet, caramelized onion and balsamic glaze tart

Entree - Sweet potato gnocchi with kale in a garlic and sage oil

Dessert - Zesty orange and grapefruit mouse

Spring

Starter 1 - Minty pea spread on crispy bread with arugula, preserved lemon creme and pickled radish

Starter 2 - Creamy chilled asparagus spinach soup

Entree - Green spring harvest risotto with mushroom scallops

Dessert - Strawberry rhubarb tart

Summer

Starter 1 - watermelon, tomato, cucumber, basil and balsamic salad

Starter 2 - mixed greens caesar salad with crispy garlic chickpeas and spicy sprouts

Entree - Polenta porridge with grilled corn, butter beans and tomatoes three ways (sun dried, fermented and fresh)

Dessert - mixed berry and lemon balm crisp with coconut whipped cream