

GARDEN GASTRONOMY

(VO) VEGAN OPTION • (GF) GLUTEN-FRIENDLY • (H) HALAL • (D) DAIRY • (TN) TREE NUTS

SMALL PLATES & STARTERS

CRISPY CAULIFLOWER WINGS

Hand-battered florets tossed in a spicy harissa glaze with cooling tahini dip.

H | VO | GF

WILD MUSHROOM ARANCINI

Crispy risotto balls filled with truffle-scented fungi and molten fontina cheese.

H | D | CG

ROASTED BEET CARPACCIO

Thinly sliced beets, goat cheese crumbles, toasted walnuts, and balsamic reduction.

H | GF | TN | D

SIGNATURE EARTH-TO-TABLE MAINS

We elevate seasonal vegetables to center-plate status, utilizing roasting, smoking, and artisanal fermentation techniques to create rich, umami-packed experiences without the meat.

MAIN ENTRÉES

EGGPLANT INVOLTINI

Grilled eggplant ribbons rolled with herbed ricotta, baked in a rustic marinara.

H | GF | D

BUTTERNUT SQUASH RISOTTO

Arborio rice slow-cooked with sage, roasted squash, and toasted pumpkin seeds.

H | GF | VO | D

LENTIL SHEPHERD'S PIE

Savory puy lentils and root vegetables topped with a creamy chive-potato mash.

H | GF | VO

TRUFFLE MAC & CHEESE

Cavatappi pasta in a five-cheese sauce with white truffle oil and herb crust.

H | CG | D

THAI GREEN CURRY

Silken tofu, bamboo shoots, and snap peas in an aromatic coconut-lime broth.

H | GF | VO

PORTOBELLO STEAK

Balsamic-marinated mushroom caps grilled and served over cauliflower purée.

H | GF | VO

GARDEN SIDES

HONEY GLAZED CARROTS

H | GF | VO

GARLIC SAUTÉED KALE

H | GF | VO

TRUFFLE PARMESAN FRIES

H | GF | D

SWEETS & INDULGENCES

COCONUT CHIA PUDDING

Creamy coconut milk with chia seeds, topped with mango and passionfruit.

H | GF | VO

AVOCADO CHOCO MOUSSE

Silky dark chocolate mousse made with ripe avocados and agave.

H | GF | VO

APPLE BERRY CRUMBLE

Warm seasonal fruits topped with a crunchy gluten-free oat and nut crust.

H | GF | VO | TN