



**Green Chickpea Hummus**, Thai Basil  
**Pine Nut and Lemon**, Harissa, Dried Apricot  
**Smoky Eggplant**, Tomato Chutney, Yogurt, Mint  
served with Dosa, Pita and Crudité

**Avocado Lettuce Cups**, Toasted Cumin, Serrano and Lime, Pepitas  
**Sautéed Spring Peas and Fava Beans**, Artichoke, Saffron Tomato Broth, Mint  
**Slow Roasted Beets**, Dijon, Avocado Puree, Chili Aioli, Pickles, Lovage  
**Fresh Sauerkraut**, Horseradish, Dill, Extra Virgin Olive Oil

**Beluga Lentils**, Chili Oil and Black Vinegar, Yams, Broccoli Stems, Cilantro  
**Whole Roasted Cauliflower**, Romesco, Pistachio, Herbs  
**Grilled Oakwood Shitake**, Charred Peppers, Curry  
**Market Carrots**, Stone Ground Nut and Seed Butter, Chilies, Lime  
**Asparagus Basmati Rice**

**Matcha Crème Brulee**  
**Chocolate Mousse**, Passion Fruit, Almond, Mango  
**Strawberry Rhubarb Sundae**  
Cardamom Pistachio Meringue, Rhubarb Compote, Strawberries