



ENTREES

ARTICHOKE AND SPINACH RISOTTO

infused with herbs and cashew-almond cream

SWEET POTATO RAJAS TACO

with fire roast corn and black bean salsa

BUTTERNUT SQUASH SOUP

coconut milk, carrots, and spiced with ginger

ROASTED RED PEPPER LINGUINE

gluten-free vegan pasta with a red pepper, Roma tomato, almond milk sauce

GARBANZO CAKES WITH DUXELLE & WALNUT PESTO

baked with garbanzo flour, crimini and portabella, dressed with a tarragon walnut pesto

LOADED NEW POTATO WITH HUMMUS SAUCE

mini broccoli florets, mushroom, tomato, diced onion and garlic with a hummus almond milk sauce

RAW CAULIFLOWER COUS COUS WITH FRIED LEEK

leek and cauliflower salad dressed with a cumin, aleppo chile, lemon vin.

RAW PAD THAI (GF)

green and yellow zucchini, carrot, edamame, cherry tomato and peanuts, dressed with a sesame sriracha lime vin.

ROASTED BRUSSELS SPROUTS WITH APPLES AND WALNUTS

dressed with a maple apple cider vin and pomegranate jewels

ROOT VEGETABLE GRATIN WITH CRISP CARROT

potatoes in a cashew almond milk

SALADS

CUCUMBER AND FRIED GARBANZO SALAD

red onion, cabbage, sweet corn and cherry tomatoes with a thyme red vin

FREEKEH TEXAS SALAD

freekeh, oranges, radish and corn on a bed of mixed greens. avocado cilantro dressing

SWEET POTATO SALAD

with arugula, pumpkin seeds, and a red wine dressing