

Vegetarian Sample Menu

Appetizers

-Beet tartare

Sherry-Roasted golden beets dressed in ginger-beet reduction with smoked goat cheese and topped with pickled candy-stripes

-Miso Carrots

Smoked carrots glazed in maple & miso topped with micro radish and roasted almonds.

Salad

-Lentil

Tri-colored lentils, shaved striped beets, cherry & sungold tomatoes, curly bell peppers, scallions, parsley and white balsamic vinaigrette.

Main Buffet

-Truffled Lasagna

Whipped ricotta, mozzarella, truffle oil, asparagus, smoked mushrooms, peas.

-Roasted Bliss

Bliss potatoes roasted and seared in butter, thyme and paprika served over smoked tomato sauce and topped with garlic aioli.

-Brussel Sprouts

Seared and tossed with shaved pecorino, herbs and lemon oil.

Dessert

-Berry-Beet Trifle

Mixed berries and roasted beets layered between goat cheese mousse and topped with radish sprouts.