

SAMPLE  
Plated Service Menu

5-Course Anniversary Sit-Down Dinner  
-VEGETARIAN-

Tomato Explosion

Roasted cherry tomatoes, sorrel, sun-dried tomato pesto, French sourdough

Grapefruit Carpaccio

Grapefruit, olives, capers, mint, elderberry vinaigrette, Boursault cheese

Spiced Baby Corn

Fried baby corn, herbed crème, crushed peanuts

Bamboo Rice

Bamboo rice, leeks, nori powder, burdock chips, Thai chili

Meyer Chocolate

Dark chocolate mousse, macadamia nut croquant, Meyer lemon brûlée

*Please note this is a sample menu only. All menus will be created in collaboration with the individual customer and personalized to their needs and preferences.*