



# WORK *OF* ART

## PLANT BASED MENU SAMPLE

*Our menu is meticulously organized by flavor & texture drivers*



## APPETIZERS

### CHILLED YELLOW CORN SOUP SHOOTERS

curry oil, scallion, black lime powder *gluten free, vegan*

### SMOKED EGGPLANT BABA GANOUSH

flax seed cracker, fenugreek, compressed cucumber, zaatar, chile oil *gluten free, vegan*

### MINI TOFU BÁHN MÌ

spicy Korean braised tofu, vegan Makrut lime aioli, pickled carrots, daikon, radish and pea shoots on crispy baguette *vegan*

## BUFFET INSTALLATION

### LITTLE GEM LETTUCES WITH STRAWBERRIES

crispy pepitas, black sesame, roasted shallot vinaigrette *gluten free, vegan*

### ROASTED HEIRLOOM CARROT SALAD

carrot hummus, fenugreek, cara cara orange, toasted pistachios, basil pesto *gluten free*

### SMOKED POTATO SALAD

spicy smoked fingerling potatoes, frisee, preserved lemon, rosemary, Calabrian chile *gluten free*

### SUMMER CORN SUCCOTASH

heirloom cherry tomatoes, butter beans, corno di toro peppers, lemon chile oil, squash blossoms *gluten free*

### LASAGNA WITH IMPOSSIBLE RAGU BOLOGNESE

heirloom frying peppers, basil pesto, cashew mozzarella *vegan*

### VEGAN "NOXTAIL" STEW

house made seitan, smoked paprika, tomato peanut broth, fingerling potato, chile oil *vegan*

### SPICY KOREAN BRAISED TOFU

chile tamari broth, sesame, with forbidden rice, steamed bok choy, chile oil *gluten free, vegan*

## SWEETS

### COCONUT CARAMEL FLAN

mango fluid gel, black sesame tuile, matcha *vegan*

### CHOCOLATE DIPPED STRAWBERRIES

maple syrup granola, white chocolate drizzle *vegan*

### CARROT CAKE

cashew cream cheese frosting, sunflower seed, coriander *vegan*