

## Vegan Chef Challenge Menu

## Power Lunch\*

with roasted new potatoes & fennel with mint salsa verde; spring vegetable tahini-ponzu slaw; seared asparagus with vidalias, caraway & breadcrumbs; quinoa salad with peas, herbs & pickled chilis; roasted cremini mushrooms with kale-rosemary-sunflower seed pesto (vegan, gluten free without breadcrumbs)



\*This dish is only available at lunch





Roasted Squash Curry\*\*
with garlic chips, red onion,
basil, cilantro, fennel frond
(gluten free and vegan)



Turkish Pizzette
with spiced walnuts, chopped
peppers, cabbage-red onion slaw,
pickled cucumber, toum
(vegan, gluten free available)



\*\*This dish is only available at dinner





## Chocolate Olive Oil Cake

with bergamot, candied orange, condor chocolate sauce, maldon salt (vegan, gluten free)





