SPECIALS

VEGAN CHEF CHALLENGE 2024

STARTER

HUMMUS TRIO

HOUSE-MADE BLACK BEAN HUMMUS, SRIRACHA CARROT HUMMUS, AND MEDITERRANEAN HUMMUS SERVED WITH VEGETABLES AND WARM PITA

ENTRÉES

TOFU SATAY

TOFU SATAY GRILLED IN HOUSE-MADE PEANUT SAUCE SERVED WITH HONEY ROASTED CARROTS AND TZATZIKI

SWEET POTATO ENCHILADAS

TWO ENCHILADAS STUFFED WITH SWEET
POTATOES, PEPPERS, AND ONIONS SERVED WITH
LETTUCE, RADISH, AND LIME

DESSERT

WARM BUTTERMILK-STYLE BISCUIT TOPPED
WITH STRAWBERRY-BASIL COMPOTE AND
COCONUT WHIPPED CREAM

