Tastes of Spring  
LIMITED TIME ONLY

**APPETIZERS**

**ROASTED RED BEET & HONEY HUMMUS**  
Served on crostini  $40.00

**BLT CHEESE DIP**  
Served cold with toasted baguettes  $45.00

**SALADS**

**STRAWBERRY TABOULI**  
Quinoa with fresh herbs and strawberries. Finished with a red wine vinaigrette and topped with goat cheese  $5.50 (a la carte)

**GRILLED ASPARAGUS**  
Grilled asparagus, radishes, spring onion and cherry tomatoes with a lemon vinaigrette  $5.00 (a la carte)

**TORTELLINI PASTA SALAD**  
Tortellini with sweet pea pesto, tomatoes, basil and red onion  $4.50 (a la carte)

**SANDWICHES**

**ROASTED ARTICHOKE & TOMATO**  
Roasted artichokes and sliced tomatoes served on a ciabatta roll with an edamame basil spread  $10.25

**SWEET CHILI SALMON**  
Salmon, red onions, red pepper slaw and avocado crema. Served on focaccia bread  $14

**ROAST BEEF**  
Roast beef, fontina cheese, basil, red onion and arugula. Drizzled with a chipotle lemon aioli  $11.50
**ENTREES**

**KOREAN FRIED CHICKEN**
Chicken thighs fried and tossed with a Korean BBQ sauce $16.50

**MISO POLENTA**
Miso polenta served with spring vegetables and tofu $13.50

**SIDES**

**CRISPY BRUSSELS SPROUTS**
Crispy brussels sprouts with an agrodolce sauce $4.00 (a la carte)

**SESAME GARLIC GREEN BEANS**
Green beans with a sesame garlic sauce $4.00 (a la carte)

**DESSERTS**

**LEMON OLIVE OIL CAKE**
Light and fluffy vegan cake dusted with powdered sugar $5.00 (a la carte)

**MINI BAKLAVA**
Baklava served in individual phyllo cups $40.00 per minimum order of 25

**SEASONAL FRUIT COBBLER**
Baked cobbler with fresh, seasonal fruit Market Price