



"An Evening for the Animals"

Saturday, May 19, 2018

Menu

Stationed Appetizers:

Grilled, Roasted, and Raw Vegetable Display, Fresh Seasonal Fruit, Baba Ghanoush, Roasted Red Pepper Hummus, Lemon Cucumber Tzatziki, Assorted Breads & Pita

On Tables:

Assorted Breads with Earth Balance Butter

Salad:

Little Gem, Romaine, Watermelon Radish, Sugar Snap Peas, Watercress, Cucumber, Charred Cipollini Onion, Whole Grain Mustard Vinaigrette

Entrée:

Beluga Lentil Ragu, Cabernet Franc Reduction, Seared Beetroot, Chimichurri Tofu, Fried Fennel Shreds, Micro Amaranth

Dessert:

Lemon Tart with Lemon Curd Filling and Raw Almond Crust

