



WILD LOVE

VEGAN CUISINE

~ Appetizer/ Degustation Dishes ~

Spinach & Sundried Tomato Arancini

risotto fritters made with vegan parm and mozzarella, caramelized shallots, spinach and sundried tomato. coated in a chickpea batter crusted with organic corn flakes and fried to a crispy perfection. topped with pea-basil pesto **gluten free*

Seared Crimini Sliders

mini vegan buttermilk biscuits filled with almond and white truffle cheese, roasted crimini mushrooms, onion-balsamic jam and and fresh arugula

Banh Mi Sliders

mini turmeric-sesame buns filled with 5-spice tofu, pickled carrot and daikon, fresh jalapeno, purple onion, mint, basil, cilantro, topped with sriracha aioli

In & Out Sliders

pretzel buns filled with little beyond patties with cashew cheddar slices, fresh baby lettuce, tomato, pickles and secret sauce

Lil' Mexican Pizzas

fresh baked little Mexican bread roll with refried beans, melted mozzarella, chorizo, topped with fresh pico de gallo (tomato, onion, cilantro, lime)

Lil' Margherita Pizzas

with marinara, melted mozzarella, fresh mozzarella balls, sliced tomato and pea pesto over an organic rosemary crust

Mac n' Cheese Fritters

creamy butternut squash cheesy goodness on the inside battered and breaded to perfection for a crispy outside, topped with white truffle crème fraîche and fresh parsley

Bruschetta

toasted French baguette slices with white bean and garlic spread, topped with fresh tomato & olive salad and a drizzle of balsamic glaze

Crafted with high quality and organic ingredients and environmentally friendly practices.

Designed to be nutrient rich and provide a mouth watering experience!

Gluten-free options available upon request.



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Thai Spring Roll

filled with curry noodles, fried tofu, fresh carrots, peppers, green onion and cilantro, basil, mint and rainbow flowers, served with peanut sauce **gluten free*

Yuzu Sushi Roll

filled with jalapeno, fried tofu, pickled ginger, carrot, green onion, cucumber, topped with yuzu-ponzu sauce and fresh cilantro **gluten free*

Mango Tofu Musubi

sushi rice cake with toasted sesame and a sweet and smoky glaze topped with mango, lightly pickled cucumber and marinated fried tofu, wrapped in seaweed

Crispy Rice Cakes

sushi rice cake battered, breaded & fried to perfection
topped with a fermented black bean & garlic sauce, avocado, cucumber, mango & seaweed

Flowering Samosas

puff pastry cup with Indian spiced potato and peas, topped with tomato-mint chutney

Persian Stuffed Mini Peppers

with sake and rose infused cranberries and truffle almond cheese **gluten free*

Fig & Smoked Gouda Crostini

mini toasts with smoked gouda, balsamic onion jam and micro greens

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