



WILD LOVE

VEGAN CUISINE

~ Salads ~

Roasted Squash & Kale *\$25/person*

with fresh fennel, carrot, purple cabbage, vegan feta, toasted pine nuts, basil and cranberry raisins, massaged with caramelized onion-red wine vinaigrette

Green Apple & Arugula *\$25/person*

cucumber, fennel, arugula, mint, basil, fetta, green apple, candied hemp and pumpkin seeds with citrus vinaigrette

Strawberry & Spinach *\$25/person*

cucumber, fennel, spinach, basil, feta, strawberries and candied almonds with cranberry-balsamic vinaigrette

Mediterranean *\$25/person*

spinach, cucumber, olives, cherry tomato, roasted peppers, vegan parmesan, croutons, and parsley with lemon-herb vinaigrette

Kale Caesar *\$25/person*

with romaine, fennel, roasted chickpeas & capers, herbed croutons tossed in a cashew Caesar dressing

French Lentil *\$25/person*

with celery, purple cabbage, fennel, carrot, red onion, parsley, vegan feta, dill and white wine vinaigrette

Mexican Chop *\$25/person*

kale, purple cabbage, carrot, tomato, onion, roasted corn, cilantro, black beans, spiced corn chips and avocado-pepita dressing

Pan Asian Noodle *\$25/person*

sweet potato glass noodles with fresh peppers, carrot, cabbage, fried tofu, mint and cilantro with a sweet ginger-peanut dressing

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.