



WILD LOVE

VEGAN CUISINE

~ Globally Inspired Entrées ~

Mushroom Risotto *\$42/person*

creamy rice cooked with white wine redux, vegetable consomme, assorted mushrooms, caramelized shallots, parmesan and rosemary topped with white truffle oil, fresh parsley

Pasta Caponata *\$42/person*

penne pasta with fried eggplant, roasted tomato & peppers, celery, onion, garlic, olives, capers, raisins and basil, topped with toasted pine nuts

White Truffle Alfredo *\$42/person*

organic pasta with a white truffle infused cream sauce, seared mushrooms and arugula, topped with parsley and candied pecans

Paella con Carnitas *\$42/person*

Spanish saffron rice cooked with vegetable consomme, white wine reduction, kidney beans, celery, carrot, onion, bell pepper, vegan sausage, chorizo and roasted tomato topped with lemon and fresh parsley

Szechuan Tofu *\$42/person*

with pea-based ground “pork” cooked with Szechuan peppers, 5-spice, mild chili oil, toasted garlic, ginger, bell pepper, potato, green onion, toasted peanuts and steamed rice

Panang Curry *\$42/person*

Thai red curry with coconut milk, peanut, tomatoes, bell pepper, tofu, onion, carrot flowers, yellow squash, basil and cilantro, served with short grain rice

Chana Masala *\$42/person*

spiced chickpeas, tomatoes, onions, carrot flowers, garlic and ginger in a coconut and roasted tomato Masala curry sauce, served with basmati rice

Cauliflower Tikka Masala *\$42/person*

with bell pepper, chickpeas, carrot and onion in a creamy, Indian tomato curry, topped with cashew yogurt and fresh cilantro, with a side of steamed basmati rice

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

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

Gluten-free available upon request.