



Spring Menu

Appetizers

Spring Pea Soup - *Velvety green pea and mint soup garnished with a swirl of cashew cream and microgreens.* - \$9

Asparagus Tartlets - *Flaky puff pastry filled with a blend of ricotta (or vegan cream cheese) and roasted asparagus tips.* - \$10

Radish and Butter Crostini - *Fresh radishes, herb-infused vegan butter, and a sprinkle of flaky sea salt on toasted baguette slices.* - \$8

Zucchini Fritters - *Crispy zucchini fritters served with a lemony yogurt dill sauce.* - \$10

Carrot Ginger Salad Rolls - *Rice paper rolls stuffed with shredded carrots, cucumber, and mint, served with a spicy peanut dipping sauce.* - \$11

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Entrees

Lemon Herb Risotto - *Creamy risotto infused with fresh dill, parsley, and a hint of lemon, topped with roasted spring vegetables.* - \$18

Stuffed Portobello Mushrooms - *Large portobello caps stuffed with a medley of quinoa, spinach, and sundried tomatoes.* - \$17

Spring Pesto Pasta - *Fresh fettuccine tossed with a bright pea and basil pesto, snap peas, and cherry tomatoes.* - \$16

Grilled Artichoke Bowl - *Grilled artichoke hearts served over farro with roasted fennel, arugula, and a lemon vinaigrette.* - \$18

Herb-Crusted Cauliflower Steak - *Roasted cauliflower steak seasoned with a blend of fresh herbs, served with a creamy tahini sauce and spring greens.* - \$19



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Sides

Lemon Garlic Asparagus - Tender asparagus spears sautéed with fresh lemon juice, garlic, and a pinch of sea salt. - \$7

Butter-Braised Radishes - Radishes braised in vegan butter with fresh dill and a touch of honey. -
\$6

Spring Pea and Mint Salad - Sweet peas, fresh mint, and arugula tossed with a light lemon dressing. - \$7

Crispy Fingerling Potatoes with Herbs - Golden fingerling potatoes roasted with rosemary and thyme. - \$8

Fennel Gratin - Thinly sliced fennel baked in a creamy cashew sauce and topped with breadcrumbs.
- \$8

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Desserts

Lemon Lavender Cake - A light sponge cake infused with lemon zest and lavender, topped with a drizzle of lemon glaze. - \$9

Matcha Panna Cotta - Creamy panna cotta made with matcha, served with a dollop of coconut whipped cream and fresh berries. - \$10

Carrot Cake Cupcakes - Moist carrot cupcakes topped with a cashew cream cheese frosting and a sprinkle of toasted coconut. - \$8

Coconut Lime Tart - A refreshing tart with a coconut crust and lime custard filling, topped with toasted coconut flakes. - \$10

Cherry Blossom Cheesecake - Vegan cheesecake swirled with cherry blossom syrup and garnished with edible flowers. - \$12



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Beverages

Elderflower Lemonade - Freshly squeezed lemonade sweetened with elderflower syrup and garnished with a sprig of mint. - \$4

Iced Matcha Mint Tea - Matcha green tea blended with fresh mint and a hint of agave. - \$6

Honey Lavender Latte - A soothing latte made with oat milk, honey (or agave), and a hint of lavender. - \$7

Strawberry Mint Spritzer - Fresh strawberry puree, muddled mint, and sparkling water with a touch of lime. - \$7

Peach Green Tea - Lightly brewed green tea with a hint of peach syrup and a lemon wedge. - \$6