

Galax's Tasting Menu

Chef Galax is proud to share with you a menu that he has meticulously prepared to showcase the local ingredients, customs, and flair of Petalwood. Each dish has been crafted with care and respect for the traditions that have shaped our vibrant village.

* Fireleaf Spice

Flavor Profile: Warm, citrusy, and slightly spicy, adding a unique and local touch to the dishes.

Before you is a six-course feast, each course inspired by the colors Red, Orange, Yellow, Green, Blue, and Violet. These colors not only represent the beauty of Petalwood but also the rich and diverse flavors found within our local ingredients.

Please enjoy the dishes as they are served to you. Let each bite take you on a journey of new awakenings and delightful surprises. The only challenge now is deciding which delicious option to choose for each course!

"May the strength of the mountains fill your belly, and the spirit of the earth bring flavor to your meal!" — Chef Galax

"May the bounty of the forest delight your senses, and the grace of the land nourish your soul." — Martha

Title	Description	Dietary Info	Customs/Traditions
First Course: Red Theme			
Scarlet Gazpacho with Chorizo Crumbles	A chilled tomato and red pepper soup, garnished with diced cucumber, croutons, and spicy chorizo crumbles for added depth and flavor. The vibrant red color symbolizes the rich harvests of Petalwood.	Contains meat	This raw dish also honors the founders' resilience during harsh conditions.
Roasted Beet and Goat Cheese Salad	Roasted beets with creamy goat cheese, candied walnuts, and mixed greens, drizzled with a honey-balsamic vinaigrette.	Vegetarian	

Palate Cleanser: Orange Theme	
Tangerine and Ginger Granita	A light, icy granita made with fresh tangerine juice and a hint of Vegan ginger, providing a zesty and dairy-free refreshing cleanse between courses.
Mandarin Sorbet with Mint	Refreshing mandarin sorbet infused with fresh mint leaves, providing a crisp and clean palate cleanser.

Second Course: Orange Theme	
Butternut Squash and Apple Soup with Duck Confit	A smooth and velvety soup combining roasted butternut squash with sweet apples, topped with tender duck confit and toasted pumpkin seeds.
Pumpkin and Carrot Soup	A creamy soup made from roasted pumpkin and carrots, garnished with toasted pumpkin seeds and a dairy-free swirl of coconut cream.

Third Course: Yellow Theme	
Lemon and Herb Quinoa Salad with Grilled Chicken	A refreshing quinoa salad mixed with lemon zest, fresh herbs, and golden raisins, topped with slices of grilled chicken and garnished with sunflower seeds and a light lemon vinaigrette.
Saffron Risotto with Grilled Asparagus	Creamy saffron-infused risotto served with grilled asparagus and a sprinkle of Parmesan cheese.

Palate Cleanser: Green Theme

Basil Lime Sorbet

A palate-cleansing sorbet made from fresh basil and lime, offering a cool and invigorating taste.

Vegan,
dairy-free

Cucumber Mint Refresher

A light and refreshing cucumber mint ice, perfect for cleansing the palate between courses.

Vegan,
dairy-free

Fourth Course: Green Theme

Herb-Crusted Glimmerfin

A locally sourced Glimmerfin Fish fillet, herb-crusted and baked to perfection, served with a side of sautéed asparagus and a light lemon butter sauce.

Grilled Zucchini and Bell Pepper Skewers

Fresh zucchini and bell peppers grilled to perfection and seasoned with local herbs, served with a side of quinoa pilaf.

Vegan,
dairy-free

Served without red wine to respect the tradition of appropriate pairings.

Fifth Blue: Green Theme

Blue Corn Polenta with Wild Mushroom Ragout

Creamy blue corn polenta topped with a savory wild mushroom ragout, finished with a sprinkle of fresh herbs.

Guests enjoy the rich and earthy flavors, reflecting the connection to Petalwood's natural surroundings.

Seared Scallops with Blueberry Gastrique

Tender seared scallops drizzled with a tangy blueberry gastrique, served with a side of wild rice.

Sixth Course (Dessert): Violet Theme

Amethyst Lavender Tart

A delicate tart filled with a rich lavender-infused custard, topped with fresh blackberries and a sprinkle of edible violet petals, served with a side of dairy-free vanilla bean ice cream.

Blackberry and Violet Sorbet

A delicate sorbet made from fresh blackberries and infused with violet essence, offering a light and floral end to the meal.

Vegan,
dairy-free

Customer Order Form

First Course

Scarlet Gazpacho with Chorizo Crumbles

Palate Cleanser

Mandarin Sorbet with Mint

Second Course

Pumpkin and Carrot Soup

Third Course

Saffron Risotto with Grilled Asparagus

Palate Cleanser

Basil Lime Sorbet

Fourth Course

Herb-Crusted Glimmerfin

Fifth Course

Seared Scallops with Blueberry Gastrique

Sixth Course

Amethyst Lavender Tart

Date:

Waterday, 11th Emberleaf

Guests:

160