Sustainable Living Buffet ................ 57
Heirloom Tomato & Burrata Salad (D, V):
Basil Pesto, Sundried Tomato, Grilled Ciabatta
Pasnip Soup (VN, GF): Crispy Artichoke
Maple Soy Glazed Tofu (VN, GF): Kimchi, Toasted Sesame Seeds, Daikon Radish, Jasmine Rice
Coconut Chickpea Curry (VN, GF): Cauliflower and Black Rice
Citrus Salad (VN, GF): Grapefruit, Orange, Pineapple

Sustainable Living Plated Dinner ............... 93
Choice of One (1) Appetizer, One (1) Entree, One (1) Dessert

APPETIZER:
Roasted Root Vegetable Salad (VN, GF)
Grilled Pears & Arugula Salad (D, V, GF): Cranberries, Crumbled Goat Cheese, Balsamic Vinaigrette

ENTRÉE:
Line Caught Halibut (D, V, GF): Butternut Squash, Shimeji Mushrooms, Beurre Blanc
Pan Roasted Atlantic Cod (D, V, GF): Roasted Cauliflower Puree, Brussels Sprout Leaves
King Trumpet Mushrooms (VN): Pea Puree, Soy Flour Bacon Bits, Forbidden Rice

DESSERT:
Vegan Chocolate Mousse (VN): Raspberries
Seasonal Fruit Tart (VN)