

Flora Fête

Garden Dinner Series

Passed Hors d'Oeuvre

Heirloom Tomato Bruschetta VN

Toasted baguette slices topped with diced heirloom tomatoes, fresh basil, garlic and a drizzle of aged balsamic vinegar.

Stuffed Zucchini Blossoms VN GF

*Tender zucchini blossoms filled with herbed cashew cheese
Lightly fried to a crisp perfection.*

Corn Fritters with Smoked Paprika Aioli VG

*Crispy fritters made with fresh corn kernels and jalapeño
Served with a creamy smoked paprika aioli.*

First Course

Cucumber & Avocado Soup VG GF

*Cucumber and ripe avocado, seasoned with fresh dill and a touch of lemon zest
Garnished with diced watermelon, crème fraîche, and mint.*

Corn & Cucumber Squash Soup VN GF

*Sweet corn, summer squashes, onions, and thyme, pureed until smooth and chilled
Garnished with a dollop of coconut yogurt and fresh chives.*

Main Entrées

Summer Vegetable Paella with Saffron & Peas VN GF

*Bomba rice simmered in saffron-infused vegetable broth
stuffed with summer vegetables such as bell peppers, peas, artichoke hearts, and asparagus
Served in a large paella pan, garnished with freshly chopped parsley and wedges of lemon.*

Panzanella Salad with Lentil Fritters, Grilled Corn & Garden Vegetables VG

*Lentil fritters tossed with cucumbers, tomatoes, sweet corn, red onion
chopped fresh herbs, and a lemon-dijon dressing
Served with slices of crusty artisan bread and herb-infused olive oil for dipping.*

Desserts

Peach & Blueberry Crisp VN

*Peaches and blueberries, baked with a crunchy oat and almond topping
Served warm with a scoop of house-made almond milk ice cream.*

Zucchini Bread Pudding with Vanilla Bean Sauce VG

*A comforting bread pudding made with chunks of spiced zucchini bread
Baked in a rich custard and served warm with a decadent vanilla bean sauce.*

****VN - Vegan, VG - Vegetarian, GF - Gluten Free****