

# Garden Dining

series

## Sacred Plants

### Starters

#### Mediterranean Display

Whipped feta, fresh figs, stuffed grape leaves, herb marinated olives, dried fruits, grilled pita, grapes, tzatziki, cucumber

\*Vegetarian, vegan, and gluten free offerings available

#### Aphrodite's Ambrosia VN GF

Roasted apples and toasted coconut with an elderflower coconut yogurt on a slice of watermelon radish

#### Watchmen Arancini VG GF

Saffron and pea arancini with a citrus-arugula gremolata

### Seconds

Served with crusty breads.

#### Venetian Rice Soup VG GF

Parsley, thyme and elder with amaranth and spring peas with a rich vegetable broth infused with parmesan cheese. Topped with crispy parmesan.

#### Moon Drop Soup VG GF

Asparagus, rosemary and chervil puree topped with a lemon honey lavender mascarpone

\*Vegan without topping

### Main Entrées

#### Salmon of Knowledge GF DF

Grilled salmon with a lemon-dill-caper pesto

#### Freya's Lamb Stew GF

Roasted potato carrots onion and lamb with a red wine broth

#### Taliesin's Barley Pilaf VN

Barley, onions, garlic, carrots, peas and fresh herbs

#### Calé and Apples VN GF

Braised kale with apple and red onion

### Desserts

#### Pomegranate Jewels VN GF

Delicate, homemade pomegranate pate de fruit

#### Dark Chocolate Olive Oil Cake

Moist dark chocolate olive oil cake, dark chocolate cremeux, cocoa nibs

**\*\*VN - Vegan, VG - Vegetarian, GF - Gluten Free, DF - Dairy Free\*\***

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

**PEPPERS**  
ARTFUL EVENTS



**New England  
Botanic Garden**  
AT TOWER HILL