

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