

Garden Dining

series

Spring Equinox

Starters

Braised Leek Crostade VG

butter and herb braised leeks, arugula and herb ricotta on griddled baguette.
Drizzled with honey.

Prosciutto Wrapped Asparagus GF DF

grilled asparagus spears wrapped with crispy prosciutto.
Served with a lemon-chive aioli.

Chicken and Artichoke Salad

Served in a parmesan cup with lemon dressing.

Spinach and Eggplant Balls GF VN

spicy tomato sauce

Seconds

Served with crusty breads.

Spiced Cauliflower Soup GF VN

A blend of tender cauliflower and warm spices.
Served with toasted coconut.

Creamy Miso Soup VG

A rich umami soup with red miso, nori and brown butter.
Served with focaccia croutons.

Main Entrées

Spinach Feta and Artichoke Chicken Roulade GF

Served with a rustic sundried tomato and olive sauce.

Herb Panko Crusted Salmon GF

tarragon-chive beurre blanc and fresh lemon

Risotto GF VG

spring peas, asparagus, lemon and parmesan

Roasted Baby Carrots GF VG

with garlic-herb whipped feta

Vegan available upon request VN

Desserts

Rosé Strawberry Shortcake

Rosé marinated strawberries, vanilla cake, mint chantilly

Raspberry Blood Orange Sorbet VN GF

dark chocolate ganache, 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