



Garden Dining series Botanica Nocturne

Twilight Bites

Spanakopita

spinach, garlic, dill, and feta wrapped in buttery phyllo, topped with a roasted garlic-yogurt sauce
contains: milk, wheat

Savory Cheesecake Bite

scallion-parsley cheesecake topped with smoked salmon mousse and crispy shallots
contains: milk, wheat, fish

Duck Confit Crostini

crispy duck confit, apple butter, whipped goat cheese on toasted baguette
contains: milk, wheat

Roasted Vegetable Roll

roasted root vegetables and freight farm greens in rice paper, dragonfruit glaze

Under the Stars

Roasted Butternut Squash Velouté

roasted butternut squash, shallot, garlic, thyme, and rosemary, blended silky-smooth with cream, finished with a candied pepita-sage crumble and nasturtium butter
contains: milk

Midnight Delicata Salad

roasted delicata squash over Pepper's gothic lettuce blend, crisp apple shaved fennel, marigold vinaigrette

Dark Hour

Roasted Pork Tenderloin & Herb Roasted Chicken

agave-apple-cider reduction

Forbidden Rice Pilaf

pomegranate arils

Herb Roasted Rainbow Carrots

citrus balsamic glaze

Warm Lentil Salad

lentil salad with spaghetti squash, mint leaves, pomegranate seeds, cilantro-tahini cream
contains: sesame

After Midnight

Sweet Potato Swiss Roll

spiced sweet potato cake rolled around an apple-thyme cream cheese filling, its earthy sweetness lit with a thread of night-blooming warmth
contains: wheat, milk, soy, egg

Pomegranate & Primrose Bonbon

a dark chocolate shell filled with tart pomegranate ganache and a whisper of evening primrose, its peppery bloom threading through the sweetness like the last hour before midnight
contains: soy, milk

Dragon Fruit Sorbet

with coconut sugar puffed amarynth

*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