

WILD LOVE

VEGAN CUISINE

♥ Organic ♥ Eco-Friendly ♥ Customized Menus & Recipes

~ Spring Breakfast Entrées ~

Strawberry-Lemon Chia Parfaits

cashew yogurt chia pudding infused with lemon zest and vanilla, layered with strawberry-rhubarb compote and gluten-free almond granola

Matcha-Coconut Chia Parfaits

coconut yogurt chia pudding with matcha, vanilla, and maple, layered with raspberry-lime compote and topped with hemp-coconut granola

Spring Garden Quiche

boccoli, potato, and leeks, baked with chickpea egg batter in a puff pastry crust, topped white truffle creme fraiche

Harvest Scramble

tofu scramble with sauteed leeks, mushrooms, cauliflower, comes with collard greens for making tacos and pea-basil pesto

Savory Spring Hash Omelet

rosemary-garlic roasted potatoes with sautéed wild mushrooms and brussels sprouts in a chickpea omelet with sundried tomato aioli

Asparagus & Cheese Turnover

puff pastry layered with white bean and garlic spread, parsley, vegan feta, roasted asparagus, capers and a delicate lemon zest-infused olive oil drizzle

Crafted with high quality and organic ingredients and environmentally friendly practices.

Designed to be nutrient rich and provide a mouth watering experience.

Gluten-free available upon request.



WILD LOVE

VEGAN CUISINE

~ Spring Lunch/Dinner Entrées ~

Mushroom & Asparagus Risotto

creamy arborio rice cooked with white wine, roasted asparagus, mixed mushrooms, caramelized leeks, and fresh tarragon, topped with vegan parmesan

Scallopini Pasta

organic pasta tossed in lemon-caper sauce with white wine reduction, black pepper, oat butter and toasted garlic with sautéed greens, artichoke hearts, navy beans, and toasted pine nuts

Heart Beet Macro Bowl

beet and chickpea hummus, activated wild rice blend with sautéed leeks, roasted brussel sprouts, cauliflower, asparagus, and rainbow carrots with olive oil, Himalayan salt & pepper

~ Spring Hearty Soup Entrées ~

Beet Soup

creamy soup with beet, kidney beans, coconut, onion, carrot, celery, fennel, herbs and spices. comes with a coconut cream and gluten free bread with herbed butter

Golden Carrot & Ginger Soup

creamy roasted carrot soup with red lentils, ginger, turmeric and coconut served with a rice and tricolor quinoa pilaf

Crafted with high quality and organic ingredients and environmentally friendly practices.

Designed to be nutrient rich and provide a mouth watering experience.

Gluten-free available upon request.



WILD LOVE

VEGAN CUISINE

~ Spring Hearty Salad Entrées ~

Three Bean Protein Salad

kidney bean, chickpeas, and green beans with minced carrot, celery, red onion, fennel and parsley in a caramelized leek dressing

Asparagus Protein Salad

asparagus, fluffy white quinoa, peas, chickpeas, dill, toasted almond, vegan feta, and lemon-miso vinaigrette

~ Spring Add-Ons ~

Meyer Lemon Tart

with a gluten-free almond crust and a silky lemon-vanilla custard

Strawberry Cheesecake

cacao nib, nut & dried fruit crust, topped with cashew-coconut based cheesecake infused with strawberries

Coconut Panna Cotta

infused with vanilla bean and topped with pineapple fruit compote

Crafted with high quality and organic ingredients and environmentally friendly practices.

Designed to be nutrient rich and provide a mouth watering experience.

Gluten-free available upon request.