

# FULFILL | DINNER

## STARTERS

### CLEANSED | SIGNATURE SALAD BOWL

Chickpea frittata, watercress, spinach, dandelion greens, blistered cherry tomato, roasted oyster mushrooms, caramelized onion, herbed hemp seeds, green goddess dressing

### PHENOMENAL | CITRUS FENNEL AVOCADO BOWL

Citrus blood oranges, avocado, sweet onions, fennel, shallots, champagne vinaigrette

## ENTRÉES

### VALIANT | GRILLED FILET MIGNON

Chef-cut filet, fluted mushrooms, fig demi-glace

### AUTHENTIC | FARRO CHICKEN

Boneless chicken, pan-seared, cucumber, shallots, orange, green onion

### HEARTY | QUINOA-CRUSTED BARRAMUNDI

Mediterranean white fish, quinoa, herbs, ratatouille, fresh lemon, olive oil, blood orange drizzle

### COMFORT | FRESH FARFALLE

Sautéed with fresh vegetables, olive oil, parmigiana, garlic, white wine, baby spinach, oregano

## SAVORIES | SIDES

ROASTED GARLIC CAULIFLOWER

GRILLED SWEET POTATO AND BRUSSELS SPROUTS

ASIAN GREEN BEANS

BALSAMIC-GLAZED ROASTED BEETS

## INDULGE | DESSERTS

APRICOT RASPBERRY TARTLETS

CHEESECAKE

BLUEBERRY BREAD AND RICE PUDDING

ASSORTED ICE CREAM

1802