

# *Summer Garden Birthday Celebration*

## *“Subtly Scandinavian & Vegetarian”*

Full Service / 12 guests

### **- APPETIZER -**

*Creamy dill toast skagen with vegan cavi-art*  
*Pickled root veggies with pickled walnuts, chevre and juniper toasts*

### **- MEZZE -**

*Tomato bread salad with Umeboshi plums and capers*

### **- SALAD -**

*Candy stripped beet salad with halloumi (cheese), mint and pine nuts*

### **- SOUP -**

*Cold cream of cucumber soup with zucchini noodles*  
*Zucchini pancakes with pumpkin seeds and dill sour cream*

### **- MAIN EVENT -**

*Seed and nut cheddar croquettes*  
*with Swedish cream sauce and lingonberries*  
*Royal potato salad with quail eggs, parmesan, basil and mint*  
*Kale with tomatoes and green olives, fresh basil and oregano*

### **- DESSERT -**

*Peach, rosemary and lime galette with lime crème fraiche*

\$2250 included: Chef services; groceries; table service; clean up before, during and after meal; 18% gratuity for services only.