

Summer Garden Birthday Celebration

"Subtly Scandinavian & Vegetarian"

August

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Serving 12 guests

APPETIZER

Creamy-Dill Toast Skagen with Vegan Cavi-art

Pickled Root Veggies with Pickled Walnuts, Chevre & Juniper Toasts

MEZZE

Tomato Bread Salad with Umeboshi Plums and Capers

SALAD

Candy Stripped Beet Salad with Halloumi, Mint & Pine Nuts

SOUP

Cold Cream of Cucumber Soup with Zucchini Noodles

Zucchini Pancakes with Pumpkin Seeds and Dill Sour Cream

MAIN EVENT

Seed & Nut Cheddar Croquettes

with Swedish Cream Sauce & Lingonberry

Royal Potato Salad with Quail Eggs, Parmesan, Basil & Mint

Kale with Tomatoes & Green Olives, Fresh Basil and Oregano

DESSERT

Peach, Rosemary and Lime Galette with Lime Crème Fraiche