

VEGGIES & VINO DINNER MENU

featuring Chef Chloe Coscarelli

Thursday, August 30, 6 to 9 p.m.
Estate Cave at Meritage Resort

RECEPTION

Grilled Naan

Roasted Carrot Hummus, Crispy Chick Pea,
Pomegranate Seeds

Charred Street Corn Fritters

Siracha Aioli, Cilantro

Mini Vegan "Meatball" Subs

Basil, Vegan Parmesan

Avocado Peach Bruschetta

DINNER

Corn Carbonara

Heirloom Tomato, Basil, House Fettucine

Vegan Taco Trio

Cauliflower Verde, Brussels Al Pastor,
Tempura Avocado & Mango

Beet Bourguignon

Heirloom Carrots, Cabernet, Wild Mushrooms,
Pearl Onion

DESSERT

Blackberry Cobbler

Salted Caramel Coconut Ice Cream