MINI RETREAT MENU

Breakfast

choose one, served with your choice of coffee, orange juice or grapefruit juice

seasonal citrus plate
chef's market selection

brûléed yogurt GF
greek yogurt, turbinado sugar, fresh berries, charred figs sumac, granola

acai bowl DF + GF + V
organic berries, kiwi, banana, grain-free granola, hemp seed, goji berries, agave

three grain coconut porridge DF + V
forbidden rice, wheat berries, quinoa, coconut milk, orange peel wine roasted strawberry compote, tarragon

breakfast bowl DF + GF
quinoa, avocado, roasted tomato, sautéed kale, lemon tahini dressing, poached egg

avocado toast
smashed avocado, fermented fresno chili, cilantro, radish, sprouts, poached egg

Lunch

choose one, served with your choice of a fresh young coconut or little west fresh pressed juice

mezze platter
hummus, tzatziki, baba ganoush, garbanzo, marinated olives, raw vegetables, pita

vegan caesar DF + GF + V
baby kale, brazil nut parmesan, roasted cherry tomato, spiced chickpea, vegan caesar dressing

charred vegetables & spicy zhug GF
grilled cauliflower, leeks, caulilini, brussels sprout, romanesco, hummus, tzatziki
+add chicken +add grilled steak

chilled southwest chicken bowl GF
blackened chicken, quinoa, black beans, corn & tomato, salsa, avocado, pickled onion, cilantro crema

soba noodle salad DF + V
cucumber, scallion, toasted sesame, ginger-tamari, dressing

TWO
BUNCH
PALMS

Dinner

choose one appetizer and one entree. Served with your choice of kombucha or tepache.

Appetizer

pickled & fermented DF + G
house made pickles, kimchi, sauerkraut

jicama tacos DF + GF + V
avocado, charred corn, guajillo aioli, corn nuts, lime

vegan vitality broth DF + V
enoki mushroom, leeks, baby bok choy, lemongrass, kaffir lime bean sprouts, fresno chili, thai basil, rice

brussels sprout salad GF
apple, hazelnut, pecorino pepato, pomegranate, apple vinaigrette

seasonal citrus salad GF + V
blood orange, oro blanco, cara cara, chevre cheese, passionfruit vinaigrette, toasted pistachio, micro fennel

market greens DF + GF + V
avocado, cucumber, beet tahini, pickled pearl onion, crispy quinoa, herbs

Entree

charred vegetables & spicy zhug GF
grilled cauliflower, leeks, caulilini, brussels sprout, romanesco, hummus, tzatziki
+add chicken +grilled steak

miso glazed eggplant DF + GF + V
steamed rice, baby bok choy, sizzling tamari vinaigrette

aleppo glazed scottish salmon GF
baby fennel, heirloom tomato, olive, tzatziki

steamed whole branzino DF + GF
ginger, garlic, scallion, cilantro, chili, chinese black vinegar [head and tail on]

half roasted jidori chicken GF
wild mushrooms, pearl onions, roasted chicken jus

TWO
BUNCH
PALMS