

GLUTEN FREE

Onion consomme with rice noodles and seasonal vegetables



Artichoke tartlet with fig and balsamic vinegar chutney



Organic greens with yellow jack fish and hemp seed, pistachio
and avocado pesto



Lemon verbena custard with guava compote and pink pepper



LACTOSE FREE

Maize broth with corn, pumpkin seed, corn smut and epazote



Amaranth and seeds toast with microgreens from the Chable gardens



**Yucatan style bean salad with spiced local turkey,
achiote dressing and nance**



Aromatic fruit salad infused with flowers



TRADITIONAL

Cream of squash soup with pine nuts, basil and ginger



Broccoli salad with roasted cauliflower puree and sesame



Zucchini with tuna, tahine and lime, chayote with butter and sour cream, beet
with fennel, orange and goat cheese



Carrot sponge bread with ginger ice cream



VEGAN

Soy bean broth with a selection of mushrooms



**Squash blossoms with local ibes bean paste and
macadamia nut cheese**



**Rice and wheat grain salad with curry, lentils,
and kimchee style vegetables**



Chamomille flower jelly with strawberries and red quinoa

