



## kaytoo springlicious 2022

april 18<sup>th</sup> to may 20<sup>th</sup>

2 course \$40 or 3 course for \$45

### appetizer

#### strawberry goat cheese canapé

garlic butter brushed ciabatta crostini served on a bed of microgreens topped with fresh cut strawberry, goat cheese, mint, balsamic reduction & extra virgin olive oil.

#### vegan cucumber bites

thick cut english cucumber served on a bed of mixed greens topped with sweet bell peppers, sauteed cremini mushroom, red onion & guacamole garnished with radish & carrot.

### entrée

#### peach balsamic chicken

peach, balsamic & honey marinated breast of chicken, grilled & served atop roasted fingerling potatoes, topped with marinated peach slices, Bala cranberry & balsamic reduction.

#### vegetarian stuffed pepper

sweet red bell pepper stuffed with basmati rice, vegan pesto & snow peas served on a bed of micro greens & roasted fingerling potatoes topped with melted cheddar & mozzarella, garnished with fresh milled parmesan & green onion.

*(can be made vegan by removing the cheese)*

#### sesame crusted tuna

seared ahi tuna steak crusted in toasted sesame seeds atop basmati rice served with wasabi cream sauce & bacon broccoli slaw.

### dessert

#### warm pecan butter tart

served with french vanilla ice cream, fresh whipped cream, chocolate & caramel drizzle.

