



BRIDAL SHOWER BRUNCH

SAVORY

market vegetable frittata

oven-roasted tomatoes,
Aleppo pepper,
Vermont Creamery goat cheese

seasonal fruit salad

chamomile-lavender honey

bibb lettuce salad

watermelon radish, toasted
pistachio, nigella seed,
green goddess dressing



PLATTERS

selection of morning pastries

fig, orange zest + Moroccan cured olive savory rye scone
gluten-free rhubarb-vanilla muffin with oat streusel
rose-lemon tea loaf with almond glaze
cultured butter, seasonal jam and citrus curd

beet-cured salmon platter

spiced cream cheese, red onion, capers, sliced apple,
assorted bagels & gluten-free seeded crisps

SWEETS

gluten-free lemon-rhubarb squares

rosé-poached rhubarb, buckwheat crust

coconut jasmine layer cake

goat cheese-jasmine frosting,
edible violets



DRINKS

lemon thyme-lavender mimosa

prosecco

morning green juice

spinach, celery, pineapple, grapefruit,
mint, jalapeño