**California Farm Stand**

- Vegan Citrus Seitan + Roasted Vegetables
- Roast Beef + Demi Glace Sauce
- Rosemary Chicken
- Vegetarian Jackfruit Pot Pie
- Confetti Quinoa
- Sauteed Garlic Kale + Carrots
- Roasted Harissa Cauliflower
- Watermelon + Tomato Salad
- Basil Mint Dressing
- Red Pepper + Fennel Soup
- Shrimp Bisque

**Powerhouse**

- Grilled Citrus Salmon
- Grilled Lemon Chicken
- Vegetarian Lemony Lentil Power Salad
- Basil Herb Quinoa + Peas + Onions
- Vegan Grilled Tofu Steaks + Kabocha Squash + Kale
- Harissa Roasted Cauliflower
- Green Beans + Crispy Shallots
- Roasted Butternut Squash + Brussels Salad
- Coriander + Carrot Soup
- Sonoma Chicken Noodle Soup

**California Fusion**

- Grilled Salmon + Citrus Buerre Blanc
- Pineapple Brown Sugar Chicken
- Vegan Seared Sesame Tofu + Shiitake Mushroom
- Vegetarian Kung Pao Lentils
- Roasted Sesame + Wasabi Mash Potatoes
- Stir-fry Sesame Ginger Vegetables
- Sautéed Rainbow Kale
- Cantaloupe + Arugula Salad
- Basil Mint Dressing
- Cool Mint Green Pea Soup
- Cali Fusion Chicken Noodle Soup

**The Vineyard**

- Chardonnay Grape White Fish
- Preserved Lemon + Tarragon Grilled Chicken
- Wild Mushroom + Applewood Bacon + Peconino Gnocchi
- Vegan Candied Tempah + Roasted Shibamo Peppers + Black Eyed Peas
- Roasted Sweet Potatoes + Fennel
- Grilled Zucchini + Roasted Herb Tomatoes
- Sautéed Garlic Kale + Carrots
- Spinach + Celery Heart + Blistered Grapes
- Pinot Noir Dressing
- Potato Leek Bisque
- Chicken Apple Sausage + Split Pea Soup
- Creamy Artichoke Soup
- Sonoma Chicken Noodle Soup

**Cali Market**

- Vegan Grilled Tofu Steaks + Kabocha Squash + Kale
- Creamy Spinach + Artichoke Chicken
- Apricot Roasted Pork Loin + White Bean Ragout
- Vegetarian Eggplant Parmesan
- Truffled Potato Puree
- Agave Glazed Carrots
- Grilled Romesco + Salsa Agresto
- Pomegranate + Orange Beet Salad
- Pomegranate Dressing
- Roasted Tomato Bisque
- White Fish Cioppino

**Sonoma Farmer's Market**

- Calabrian Marinated Chicken + Roasted Potatoes + Peppers + Grilled Onion
- Wild Mushroom + Applewood Bacon + Pecorino Gnocchi
- Vegan Candied Tempah + Roasted Shibamo Peppers + Black Eyed Peas
- Roasted Sweet Potatoes + Fennel
- Grilled Zucchini + Roasted Herb Tomatoes
- Sautéed Garlic Kale + Carrots
- Spinach + Celery Heart + Blistered Grapes
- Pinot Noir Dressing
- Potato Leek Bisque
- Chicken Apple Sausage + Split Pea Soup
- Creamy Artichoke Soup
- Sonoma Chicken Noodle Soup

**Chef's Table**

- Artichoke Chicken + Ratatouille Vert
- Grilled Tri-Tip + Mushroom Demi
- Vegan Crispy Tofu + Red Pepper Pesto
- Vegetarian Cauliflower + Goat Cheese Gratin
- Roasted Potatoes + Shallots
- Grilled Vegetable Misto
- Roasted Brussels Sprouts
- Spinach Salad + Crispy Popped Lentils + Red Grapes
- Lemon Herb Dressing
- Vegan Cream of Mushroom Soup
- French Onion Soup

**Spring Market**

- Balsamic Grilled Chicken
- Furikake Salmon
- Vegan Grilled Tofu Steaks + Kabocha Squash + Kale
- Vegetarian Pasta + EVOO + Roasted Garlic
- Basil Herb Quinoa + Peas + Onions
- Roasted Zucchini + Corn
- Arugula + Asian Pear Salad
- Lemon Vinaigrette
- Dukkah Charred Carrots
- Agave Glazed Carrots
- Grilled Romanesco + Salsa Agresto
- Pomegranate + Orange Beet Salad
- Pomegranate Dressing
- Roasted Tomato Bisque
- White Fish Cioppino

**Eden**

- Rosemary Lamb + Mint
- Chicken Meatballs + Pomegranate Glaze
- Vegan Ful Madames - Fava Beans
- Herbed Couscous
- Rice + Lentils
- Dukkah Charred Carrots
- Candied Eggplant
- Mixed Greens
- Lemon Sumac Dressing
- Lemon Orzo Soup
- Chicken Lentil Soup

**Salad Soiree**

- Tuna Nicoise Salad
- Brown Rice + Zucchini + Chickpea Salad
- Mushroom Quinoa + Roasted Vegetables Salad
- Smoked Sausage + Brussels Sprouts
- Vegan Winter Lentil Salad
- Spiralized Zucchini Pasta + Basil Pumpkin Seed Pesto
- Garlic Sauteed Broccoli
- Baby Mixed Greens + Champagne Vinaigrette
- Cauliflower Soup
- Cream of Mushroom Soup
### NEPALKSE GARDEN
- Chicken Tarkari
- Dal Bhat
- Misayeko Tarkari
- Curry Roasted Sweet Potatoes
- Pork + Potato Aloo Tama
- Spiced Greens
- Green Bean + Sesame Salad
- Sesame Dressing
- Vegetable Thukpa Soup
- Indian Chicken Coconut Curry Soup

### INDIAN CHAAT HOUSE
- Tamarind 5 Spice BBQ Spare Ribs
- Mango Chicken
- Vegan Chana Masala
- Beef Masala
- Vegetarian Saag Paneer
- Mango Chutney
- Safron Lemon Rice
- Curry Cauliflower
- Gulferati (Indian Green Beans)
- Spinach + Caraway + Carrot Salad
- Maple + Curry Vinaigrette
- Naan
- Mulligatwamy Soup
- Indian Chicken Coconut Curry Soup

### ETHIOPIAN
- Doro Wat
- Berbere Beef
- Vegan Red Lentils
- Vegetarian Ethiopian Berbere Penne
- Injera Bread
- Potatoes + Carrot + Onion Masala
- Ye’abesha Gomen
- Ethiopian Tomato Salad
- Carrot Ginger Soup
- Lamb Stew

### AFGHAN BAZAAR
- Lamb Kofta
- Saffron Yogurt Chicken
- Afghani Kabuli Pulao + Pistachio
- Afghani Sabzi Spinach
- Vegan Grape Leaves
- Vegetarian Borani Banjan
- Roasted Sweet Potatoes + Turmeric + Cardamom
- Tomato + Cucumber + Sumac Salad
- Naan
- Mint + Cucumber Yogurt
- Afghan Red Lentil Soup
- Middle Eastern Beef Soup

### BURMESE BBG
- Tamarind 5 Spice BBQ Spare Ribs
- Mango Chicken
- Vegan Dry Fried String Beans + Seitan
- Vegetarian Burmese Shan Noodles
- Tan Poli Rice
- Wok Tossed Broccoli + Garlic
- Ginger Roasted Carrots
- Burmese Chap Salad
- Sesame Lime Dressing
- Turmeric Sweet Potato Soup
- Chicken Coconut Soup

### INDIAN LAKSA BOWL
- Ginger Chicken Meatballs
- Green Curry Shrimp
- Vegan Seared Oyster Mushroom + Tofu + Bok Choy
- Vegetarian Pumpkin Curry
- Coconut Rice
- Sauteed Napa Cabbage + Carrots
- Garlic Sauteed Broccoli
- Malaysian Salad
- Green Curry Dressing
- Lemongrass Red Curry Coconut Sauce
- Malaysian Laska Bowl Condiment Bar
- Malaysian Chicken Noodle Soup

### MALAYSIAN LAKSA BOWL
- Ginger Chicken Meatballs
- Green Curry Shrimp
- Vegan Seared Oyster Mushroom + Tofu + Bok Choy
- Vegetarian Pumpkin Curry
- Coconut Rice
- Sauteed Napa Cabbage + Carrots
- Garlic Sauteed Broccoli
- Malaysian Salad
- Green Curry Dressing
- Lemongrass Red Curry Coconut Sauce
- Malaysian Laska Bowl Condiment Bar
- Malaysian Chicken Noodle Soup

### MIDDLE EASTERN
- Vegan Falafel
- Chicken Kebabs
- Beef Kofta
- Israeli Couscous + Apricots + Pistachios
- Stuffed Grape Leaves
- Za’atar + Lemon Green Beans
- Harissa Roasted Cauliflower
- Fattoush
- Lemon Tahini Dressing
- Lemon Orzo Soup
- Middle Eastern Beef Soup

### MOROCCAN
- Moroccan Lamb Stew
- Grilled Chicken
- Vegan Tagine
- Broccoli Rabe + Pasta with Harissa + Yogurt
- Preserved Lemon Sumac Basmati Rice + Chickpeas
- Harissa Roasted Cauliflower
- Dukkah Charred Carrots
- Carrot + Chickpea + Spinach Salad
- Cilantro Orange Vinaigrette
- Moroccan Lentil Soup

### PERSIAN
- Preserved Lemon White Fish + G rapes
- Chicken Meatballs + Pomegranate Glaze
- Saffron Rice + Barberries
- Dukkah Charred Carrots
- Vegan “ Meat” Balls + Spiced Tomato Sauce
- Kuku Sabzi + Persian Herb Frittata
- Sauteed Collard Greens
- Cucumber + Mixed Green
- Lemon Vinaigrette
- Mint + Cucumber Yogurt
- Persian Lentil Soup
- Persian Herb + Chickpea Stew

### HALAL FOOD TRUCK EATS
- Halal Chicken + Garlic Sauce
- Lamb + Beef Gyros
- Vegan Falafel
- Brown Rice + Lentils
- Grilled Vegetables
- Greek Yellow Squash
- Fattoush
- Greek Condiment Bar
- Tzatziki Hummus Pita
- Lemon Rice Soup
- Chicken Lemon Orzo Soup

### THAI
- Basil Beef
- Vegan Pad Thai
- Thai Ginger Steamed Chicken
- Vegetarian Curry Sweet Potatoes
- Coconut Rice
- Chili Baby Bok Choy + Snow Peas + Shitake + Carrot
- Adjaad Salad (Cucumber + Red Onion + Sweet Chili)
- Sweet Chili Garlic Vinaigrette
- Vegan Tom Kha Soup
- Chicken Thai Soup

### SOUTH INDIAN
- Chettinad Chicken
- Beef Masala
- Saffron Rice
- Potato Onion Masala
- Vegan Chana Masala
- Vegetarian Saag Paneer
- Lemon Garlic Kale
- Fruit Chaat - Indian Fruit Salad
- Cucumber Raita
- Mango Chutney
- Naan
- Mulligatawny Soup
- Indian Chicken Coconut Curry Soup