

Chef Steven Ferneding's 7-Day Menu

Vegan, Vegetarian and Gluten-Free

Day 1

Breakfast

Spinach and Asparagus Benedict
Asparagus Puree, Chickpea Egg, Tempeh Bacon, Macadamia-Cashew Hollandaise

Lunch

Thai Green Curry with Tofu
Coconut Foam, Kaffir Lime Dust, Jasmine Rice

Mango and Avocado Salad
Chili-Lime Vinaigrette

Starter

Italian Antipasto Plate
Herbed Cashew Mozzarella, Bistro Pickled Carrots, Eggplant Caponata
Oven Roasted Yellow Peppers and Olives, Fennel Salad, Gremolata, Smoked Salt
Red and Golden Beetroot Tartare
Cashew Creme Fraiche, Vegan Caper Emulsion, Horseradish Snow, Herb Cracker Soil

Soup

Chipotle Butternut Squash
Cashew Ricotta, Red Bell Pepper Drizzle, Yellow Pepper, Diced Squash, Chipotle Dust

Dinner

Wild Mushroom Risotto
Truffle Foam, Sautéed Spinach, Shaved Black Truffle

Dessert

Chocolate Coconut Cream Pie
Raspberry Gel, Mint Snow

Day 3

Breakfast

Sourdough French Toast
Cashew Creme Fraiche, Mixed Berries, and a Strawberry Reduction, Fruit Caviar

Lunch

Bibimbap Bowl
Mushroom Carnitas, Brown Rice, Pickled Cucumber and Red Onions
Purple Cabbage Kimchi, Romaine Lettuce, Daikon, Bean Sprouts, Adobe Buffalo Sauce

Starter

Sautéed Sweet Chili Crispy Pineapple
Baby Spinach, Sweet Chili Caviar, Pineapple Gel, Crispy Pineapple Chips, Chili Foam, Spinach Powder

Beer Battered Young Coconut Calamari
Spicy Cocktail Sauce

Soup

Coconut Curry Soup
Thai Basil Caviar, Avocado, Vine Ripe Tomatoes, Cucumber, Cilantro Dust

Dinner

Vegan Pad Thai
Rice Noodles, Tofu, Tamarind Sauce, Peanut Crumble
Spicy Mango Salad with Mint and Chili

Dessert

Vegan Chocolate Lava Cake with Raspberry Coulis
Velvety Dairy-Free Vanilla Ice Cream

Day 2

Breakfast

Buckwheat Pancakes with Maple Syrup
Blueberry Compote, Toasted Almonds

Lunch

Spinach and Feta Stuffed Portobello Mushrooms
Cashew Cheese Sauce, Micro Greens
Warm Farro Salad
Roasted Butternut Squash, Pumpkin Seeds, Golden Raisins

Starter

French-Style Grilled Polenta Mushroom Ragout
Bulgur Wheat Stuffed Eggplant
Cilantro, Mint, Spoked Paprika, Toasted Almonds, Feta Cheese

Salad

Green Lentil and Egg Salad
Spinach, Cucumber, Capers, Red Wine Dijon Vinaigrette

Dinner

Grilled King Oyster Mushrooms with Beetroot Dust
Truffle Infused Balsamic Pearls, Caramelized Onions, Mashed Sweet Potatoes, Steamed Asparagus, Lemon Zest, Olive Oil Drizzle

Dessert

Strawberry Short Cake Stack
Strawberry Gel Gel, Strawberry Chia Jam, Cashew Whipped Cream, Toasted Coconut Flakes

Day 4

Breakfast

Chickpea Frittata
Bell Peppers, Vegan Cheddar Cheese, Vine Ripe Tomatoes, Truffle Foam and Tomato Gel

Lunch

Mediterranean Mezze Plate
Falafel, Hummus, Tabbouleh, Baba Ganoush, Lavash
Roasted Beet Salad, Orange Segments, Feta

Salad

Vietnamese Noodle Salad
Edamame, Carrots, Snap Peas, Rainbow Swiss Chard, Chia Spiced Dressing

Starter

Sesame Seared Silken Tofu in a Coconut Ginger Sauce
Thai Spiced Jasmine Rice Rounds, Chili Oil Gel, Micro Cilantro, Crispy Wontons

Mukeunji Kimchi Madnu Dumplings
Ground Gochugaru, Nappa Cabbage Kimchi, Silkin Tofu

Dinner

Roasted Miso Glaze Cauliflower Steak
Ginger Carrot Purée, Sesame Seeds, Jasmine Rice, Lime, Cilantro

Dessert

Matcha Panna Cotta
Coconut Cream, Toasted Pistachios

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Day 5

Breakfast

Black Mole Abuelita Chilaquiles
Tempe Chorizo

Lunch

Grilled Vegetable Panini
Zucchini, Bell Peppers, Vegan Mozzarella, Pesto

Tomato Basil Soup
Garlic Croutons

Starter

Zucchini Carpaccio
Lemon and Truffle Oil, Toasted Almonds, Spicy Micro Greens

Flash Fried Buffalo Cauliflower Bites
Cashew Nacho Cheese

Salad

Spinach and Persian Cucumber Salad
Pumpkin Seeds, Dried Cranberries, Candid Pecans, Feta Cheese, Orange Blossom Honey
Yogurt-Mint Dressing

Dinner

Saffron Paella
Roasted Vegetables, Saffron Rice, Marinated Olives, Grilled Artichokes, Herb Oil, Lemon Zest

Dessert

Raspberry Sorbet
Mint Gel, Crushed Pistachios

Day 7

Breakfast

Mixed Berry Chia Seed Pudding with Coconut Milk
Mixed Berry Caviar, Granola Crumble Sphere, Maple Syrup Foam

Lunch

Moroccan-Spiced Chickpea Salad
Cucumber, Tomato, Pomegranate Seeds, Sumac Vinaigrette
Grilled Flatbread with Baba Ganoush

Salad

Warm Quinoa Salad
Roasted Vegetables, Lemon Herb Dressing

Starter

Roasted Organic Beet and Creamy Burrata
Beetroot Gel, Balsamic Caviar, Arugula Foam, Walnut Soil, Micro Basil

Meatless Meatballs
Marinara Sauce, with Arugula and Cashew Creme Fraiche

Dinner

Gnocchi with Pesto and Roasted Cherry Tomatoes
Cashew Parmesan, Micro Basil, Grilled Zucchini and Eggplant with Balsamic Reduction

Dessert

Vanilla Espresso Tiramisu
Chocolate Mousse, Cashew Whipped Cream, Almond Dust

Day 6

Breakfast

Chickpea Frittata
Bell Peppers, Vegan Cheddar Cheese, Vine Ripe Tomatoes, Truffle Foam and Tomato Gel

Lunch

Double Double Mushroom-Black Bean Burger
Bibb Lettuce, Dill Pickels, Pickled Red Onion, Cashew Chipotle Nacho Cheese
Oven Roasted String Sweet Potatoes

Starter

Smoked Guacamole
Smoked Paprika Dusted Tortilla Chips, Avocado Mousse, Chipotle Gel, Lime Zest,
Applewood Smoked Sea Salt

Grilled Mexican Street Corn Strips
Mexican Crema Foam, Cilantro Gel, Cojita Dust, Charred Corn, Mexican Crema Foam,
Valentina Salsa, Micro Cilantro

Salad

Quinoa and Sweet Potato Bowl
Avocado, Black Beans, Roasted Corn, Cucumber Gazpacho Dill Foam, Cilantro Dressing

Dinner

Blackened Tempeh Mole Abuelita Enchiladas
Roasted Corn, Yellow Bell Peppers, Lime Infused Black Beans, Spanish Rice

Dessert

Caramelized Banana Tartlets with Dulce de Leche and Coconut Sorbet

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