**Foodsoulutions| Season your life with love and cooking!**

**Sample Fall Dinner Menu**

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 Starters:

 Seasonal Fruit, Nut & Cheese Board

 Grilled Prawns, Avocado Crème & Polenta Cakes

 1st course:

Pomegranate, Persimmon & Market Greens

With pepitas and jalapeńo vinaigrette

2nd course:

Seared Sea Scallops

With chimichurri, cauliflower purée & sea beans

vegan: seared mushrooms

3rd course:

Chili Cacao Tri-tip

With seasonal veggies & spicy romanesco

vegan: cauliflower steak

Dessert:

Mexican Chocolate Tart

With pomegranate, white rum crème and spiced pecans