

GROUP DINING

2 Courses \$69 pp* (choose between entrée or dessert with a main)

3 courses \$79 pp* (choose entrée, main and dessert)

ENTRÉE

(to share)

ANTIPASTO PLATE

Assortment of cheese and charcuterie

VEGGIE PLATE

Assortment of dips with crudités, grilled veggies and marinated olives

MAIN

AUTUMN FRITTATA (V)

Heirloom tomato, zucchini, Ricotta, house salad and toasted sourdough,
tomato relish

GRAINS AND GREENS (VG)

Quinoa, barley, Brussels sprout, edamame, cranberries, pepitas, maple
glazed pumpkin, radicchio, and spinach with miso dressing

MISO BAKED EGGPLANT (V) (GF)

Burrata cheese, sesame seeds, mixed baby herbs, crispy inoki
mushrooms, pomegranate seeds

EDEN STYLE CLUB SANDWICH (GFO)

Chicken, bacon, lettuce, tomato, Brie cheese, smoky comeback sauce
and waffle cut chip with aged Parmesan

EDEN'S TEMPURA FISH & CHIPS

Garden salad, homemade tartare sauce, fresh lemon

DESSERT

SORBET TRIO (V)

Raspberry, Mango, Lemon

HOUSE BAKED BURNT CHEESECAKE (GF) (V)

Burnt orange caramel, salted almond, berries