

This is just a small sampling of what chef Kaylie can make for you!

**WHOLE30:**

Roasted Kabocha Squash, Carrot & Ginger Soup

Thai Green Papaya Salad

Spicy Lemongrass Grilled Shrimp

Sautéed Mushroom Medley with Yuzu Kosho Sauce

Sugar Snap Peas with Soffrito, Chilies, and Mint

**KETO:**

Grilled Artichokes with Pisco-Lime Butter

Peruvian Kale Salad with Aji-Orange Vinaigrette

Lomo Saltado (Peruvian Stir Fried Steak) with Spicy Cilantro Sauce

Sugar Free Passionfruit Pot de Creme

**GLUTEN FREE:**

Spicy Hearts of Palm Ceviche

Cilantro-Lime Salmon with Mango Avocado Salsa

Mexican Street Corn (Elote) with Chipotle, Cilantro, and Cotija Cheese

Gluten Free Cinnamon Sugar Churros

**PALEO:**

Prosciutto Wrapped Grilled Peaches with Balsamic & Basil

Spinach Salad with cranberries, walnuts, and cashew "cheese" with a Pesto Vinaigrette

Rosemary Braised Short Ribs with carrots and onions

Roasted Lemon & Herb Cauliflower Steaks

Gluten Free Fruit Tart with Banana Coconut Pastry Cream

**VEGAN:**

Vegan Italian Chopped Salad with Pesto Macadamia Ricotta

Pumpkin Gnocchi with Mushrooms and a Creamy Balsamic Sage Sauce

Vegan Tiramisu with Coconut Cashew Cream