December 2022 Menu | Chefs Raelynn Davis, Rebekah Kohl & Kinsey Evans Creative Cuisine from the Plant World



Combination Plate | 14

Choose Two

Soup, Salad, or Half Sandwich

Soup | 5 (cup) 8 (bowl)

Roasted Garlic and Tomato Soup GF

Parmesan and Squash Chicken Soup

Salads | 14

Roasted Celery Salad GF

Crispy chickpeas, roasted edamame, roasted celery, pulled chicken, sautéed mushrooms, Lee's mixed greens, creamy tarragon and chive dressing

Winter Pomegranate Salad GF

Brussels sprouts, pomegranate, almonds, parmesan cheese, Lee's mixed greens, apple cider chia seed dressing

Poached Pear Salad GF

Poached pears, shaved fennel, feta, toasted walnuts, rosemary, Lee's mixed greens, fig balsamic dressing

Sandwiches | 14

Reuben Melt

Corned beef, sauerkraut, Russian dressing, Swiss cheese, toasted marble rye

Sweet Potato Grilled Cheese

Roasted sweet potato, kale, gruyère, sourdough or honey wheat

Pasta | 14

Caper Butter Pasta

Caper butter, leeks, roasted artichokes, sautéed arugula, pasta

Desserts | 8

Seasonal dessert selections created by Doré Bakery

Hazelnut-Cinnamon Cake

Wintertide Pie

Kids | 8

Grilled Cheese on Honey Wheat, Chips, Fruit

PBJ on Honey Wheat, Chips, Fruit

Gift Certificates Available

For catering, contact Trellis Catering at 515.330.1517 | eventsales@trelliscafedsm.com www.trelliscafedsm.com

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