September 2021 Menu | Chef Rebekah Kohl Creative Cuisine from the Plant World



Choose Two

Soup, Salad, or Half Sandwich

Soup | 5 (cup) 8 (bowl)

Curried Zucchini *GF
Chicken and Tomatillo Pozole*GF

Salads | 14

Shrimp and Rice Noodle Salad *GF

Spicy shrimp, rice noodles, cucumber, carrot, jalapeño, cabbage, green onion, cilantro, peanuts, sesame seeds, garlic lime dressing

Poached Pear and Brie Salad *GF

Wine poached pear, brie, mixed greens, walnuts, green onion, dried cranberries, blackberry orange vinaigrette

Buddha Grain Bowl *GF

Brown rice, spinach, rainbow cherry tomatoes, roasted vegetable medley (bell pepper, zucchini, sweet potato, red onion and garlic), sesame seeds, peanut sesame dressing

Sandwiches | 14

Caprese Melt

Local heirloom tomatoes, basil pesto mayo, mozarella, balsamic glaze, white sourdough

Tomatillo Poblano Flatbread

Tomatillo, roasted poblano, tomato, shallot, feta, cotija, garlic-infused olive oil

Mexican Street Corn Sandwich

Chorizo, avocado, roasted sweet corn, lime, onion, jalapeño, mayo, sour cream, cilantro, Oaxaca cheese, white sourdough

Desserts | 8

Seasonal dessert selections created by Doré Bakery

Honey, Pear and Pistachio Parfait

German Chocolate Tart

Cherry-Cranberry Upside-Down Pumpkin Cake

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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