

2024 Teton Yoga Festival Menu

Friday Dinner

Poached Pacifico Baja Striped Bass

Served with Plum Tomato Thai Basil Broth, Heirloom Garlic, Nocellara Olives, Capers, and Mirepoix Vegetables, Black Japonica Rice, and Pea Tips.

Or

Roasted Zucchini & Poblano Pepper Tamale (Vegetarian)

Steamed in Banana Leaf and served with a Spicy Roasted Mirasol Pepper Sauce, Black Japonica Rice, and Pea Tips.

Raspberry Pistachio Cheesecake

Fresh Brewed Herbal Tea

Saturday Breakfast

Avocado Toast Bar (Vegetarian)

Eggs, Seeds, Sprouts, Jicama Melon Salad (GF bread available)

Hot Chai and Coffee

Saturday Lunch

“Align my Qi” Bowl with Flank Steak

Organic Quinoa Pilaf, Cucumber Kimchi, Braised Green Cabbage, Pickled Daikon Radish, Roasted Carrots, and Radicchio. Topped with Grilled Flank Steak and optional chile crunch.

Or

“Align my Qi” Bowl (Vegetarian)

Organic Quinoa Pilaf, Cucumber Kimchi, Braised Green Cabbage, Pickled Daikon Radish, Roasted Carrots, and Radicchio. Topped with Tataki-Marinated Jackfruit and optional chile crunch. (Vegetarian)

Watermelon-Mint Cooler

Saturday Dinner

Grilled Idaho Red Trout with Mint Pesto

Served with Rustic Gold Potato & Turnip Mash, Baby Arugula, Heirloom Tomato.

Or

Cashew Cheese Stuffed Portobello

Served with Rustic Gold Potato & Turnip Mash, Baby Arugula, Heirloom Tomato.

Lavender Thyme GF Shortbread Cookies

Fresh Brewed Herbal Tea

Sunday Breakfast

Ancient Grains and Dried Fruit Bar (GF)

Hot Chai and Coffee

Sunday Lunch

Greek Salad with Grilled Organic Chicken

Baby Romaine, Tomato, Shaved Fennel, Crumbled Feta (optional), Castelvetrano Olives, Pepperoncini, Lemon-Fennel Dressing, served with Grilled Organic Chicken Thigh.

Or

Greek Salad with Grilled Organic Chicken

Baby Romaine, Tomato, Shaved Fennel, Crumbled Feta (optional), Castelvetrano Olives, Pepperoncini, Lemon-Fennel Dressing, served with Baked Falafel (GF & vegan).

Raspberry Lemonade

Sunday Dinner

Coriander-Rubbed Duroc Pork Tenderloin and Tamarind Sweet & Sour Sauce

Served with Saffron Jasmine Rice, Kohlrabi Relish, Shiso

Or

Melange of King Oyster Mushrooms, Gai-Lan and Cauliflower (Vegetarian)

Served with Saffron Jasmine Rice, Kohlrabi Relish, Shiso

Fresh Peaches, Vegan Coconut “Mousse”, Halva, and Candied Almonds
Fresh Brewed Herbal Tea

**The menu is subject to change based on sourcing availability.*