

VEGETARIANS

STARTERS

Vegetarian Asian Noodles

Sesame Shiitake Mushrooms, Nori Pickled Cucumbers, *pickled* Ginger,
Soy-Dashi Sauce & Wontons + Wasabi ... 12.00

Jamaican Jerk Spiced Vegetables

Basmati Rice, Mushrooms, Squash, Bell Peppers, Celery, Onions &
Beluga Lentils + Pineapple-dried Fruit Chutney ... 12.00

Italian Black Rice Risotto

Seasonal Vegetables & Roasted Red Pepper Cream ... 14.00 - **Entrée Portion** ... 21.00

Warm Edamame *with* Sea Salt ... 7.00

GREENS

Seven Lettuce Salad

Field Greens, *toasted* Pistachios, Goat Cheese, Red Onions, *caramelized* Red Grapes,
Indian Curry Oil + Creamy Pistachio Dressing... 14.00

Bistro Salad – Brie & Fig Tart

Caramelized Black Mission Figs & Onions, melted Brie Cheese + Arugula, Pine Nuts
& Raspberry-Balsamic Vinaigrette ... 15.00

ENTREES

Butternut Squash “Caponata”

roasted Butternut Squash, dried Cranberries, Red Peppers & Capers, truffled Cheese Crostino,
Arugula + Balsamic Reduction, Extra Virgin Olive Oil *and* toasted Pine Nuts ... 21.00

Roasted Chickpea and Vegetables

Garam Masala spiced Sweet Potato Puree, roasted Chickpeas *with* Brussels Sprouts, Carrots,
red Onions & Bell Peppers + Minted Yogurt *and* toasted Pistachios ... 21.00

Cavatappi Pasta & Vegetables

Mushrooms, Squash, Broccoli, roasted Red Peppers & Spinach
+ Pecorino Cheese Cream Sauce ... 23.00

Rosemary Roasted Red Potatoes

roasted Broccoli, Carrots, red Onions & Kale + Whole Grain Mustard Aioli ... 21.00

Side of Mashed Potatoes ... 5.00, *wilted* Greens ... 6.00