

VEGETARIANS

STARTERS

Vegetarian Asian Noodles

Baby 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 ... 10.00

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... 13.00

Bistro “Truffled Cheese” Salad

“Sottocenere al Tartufo” Cheese on Crostino, Mixed Greens, Cranberry Relish, Pine Nuts,
Fennel, *roasted* Carrots + Hibiscus-Orange Vinaigrette ... 15.00

ENTREES

Blue Cheese Polenta Cakes

Sauteed Mushrooms, *roasted* Carrots, *dried* Cherries & *wilted* Greens *with* Vegetable Jus ... 19.00

Mixed Lentil Cake & Vegetables

warm Green Lentil *and* Beluga Lentil Cake, *roasted* Broccoli, *grilled* Onions &
Roasted Red Peppers + Olive Tapenade ... 19.00

Cavatappi Pasta & Vegetables

Mushrooms, Broccoli, Spinach & Pecorino Cream Sauce ... 21.00

Rosemary Roasted Red Potatoes

roasted Broccoli, Carrots, *grilled* Onions & Kale + Whole Grain Mustard Aioli ... 19.00

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