

# DINNER



## HORS D'OEUVRES

BRUSSELS SPROUTS, SUMMER SQUASH, & TEMPEH BACON SAUTÉED IN GARLIC SAGE BUTTER \$6.95

GOURMET CHEESE PLATE W/ CITRUS ROSEMARY APRICOTS & RAW VEGETABLE CRACKERS \$7.95

BAKED ARTICHOKE SPINACH DIP IN BREAD BOWL ORGANIC CORN CHIPS \$9.95

GARLIC ROASTED FINGERLING POTATOES W/ CASHEW ALFREDO AND CHIPOTLE KETCHUP \$6.95

AVOCADO BRUSCHETTA \$7.95

CRISPY SAMOSA ROLLS W/ TAMARIND SAUCE & LEMON MINT CHUTNEY \$7.95

SUCCOTASH FRITTERS \$7.95



## ENTRÉES

SPINACH BASIL RAVIOLI POMODORO - \$12.95

CASHEW, ALMOND CHEESE FILLING SERVED WITH A SIDE OF CASHEW ALFREDO

POTATO BROCCOLI PIEROGIES - \$12.95

SEARED WITH SOY GINGER SAUCE SERVED OVER LEMON KALE

MUSHROOM STEAK DINNER - \$12.95

WHOLE PORTABELLA WITH SHALLOT RED WINE REDUCTION SERVED WITH SEASONAL VEGETABLES & MASHED POTATOES

GLUTEN-FREE VERMICELLI BOWL - \$12.95

SESAME GINGER MARINATED TOFU WITH KIMCHI, KALE, ROMAINE, POMEGRANATE SEEDS, MINT BASIL, SESAME SEED & MANDARIN ORANGE

GLUTEN-FREE COCONUT CURRY - \$12.95

PENNE PASTA, SEASONAL FARMER'S MARKET VEGETABLES IN RICH SPICY CURRY

LINGUINE PUTTANESCA - \$12.95

WITH KALAMATA OLIVES, CAPERS, ROMA TOMATOES

GLUTEN-FREE PESTO VEGETABLE BOWL - \$12.95

WITH A HEMP SEED PESTO ON PENNE OR QUINOA SERVED WITH SEASONAL FARMER'S MARKET VEGETABLES

FRENCH GRAIN VEGETABLE BOWL - \$12.95

SERVED WITH BASMATI RICE, QUINOA AND LENTIL WITH SEASONAL FARMER'S MARKET VEGETABLES