



Vegetarian Menu

Starters

Hummus Platter 14

Roasted Red Pepper Hummus, Smoked Marcona Almonds, Kalamata Olives, Marinated Cucumber, Tomato, Bell Peppers and Red Onion with Pita Chips

Spicy Vegetable Samosas 13

Potato Puree and Vegetables wrapped in Pastry & Fried Crispy with Mango Chutney & Tamarind Dipping Sauce

Grilled Portobello 14

Broiled with Rogue Creamery Smokey Blue Cheese atop Baby Spinach, Pickled Red Onions & Balsamic Vinaigrette

Entrées

Farro Risotto 22

Wild Mushrooms, Wilted Arugula and Baby Beets with Saba Drizzle

Pappardelle alla' Ratatouille 22

Wide Noodle Pasta tossed with Sautéed Zucchini, Yellow Squash, Peppers, Red Onion and Tomatoes with Pesto Olio Sauce and Shaved Parmesan Cheese

Garbanzo Bowl 22

Garbanzo Beans Stewed with Grilled Fennel, Wild Mushrooms, Sun Dried Tomatoes and Baby Spinach with Winter Herb Vegetable Broth

Executive Chef - Michael Klocinski