



Vegetarian Menu

Starters

Black Eyed Pea Fritters 12

Marinated Cucumber Salad and Cool Yogurt Raita Sauce

Delicata Squash Flatbread 12

Pesto Sauce, Beech Mushrooms, Shaved Red Onion and Feta Cheese

Jalapeño Corn Pudding Skillet-GF 12

Roasted Pumpkin, Parsnips and Baby Beets

Entrées

Indian Kolhapuri 22

Cage Free Eggs Poached in a Coconut Curry Sauce
with Tomato, Peppers, Onions, Potato,
Cilantro and Cumin toasted Naan Bread

Wild Mushroom Risotto-GF 22

Spinach and Baby Heirloom Tomato Sauté,
Corn Relish and Romesco Sauce

Garbanzo Bowl-GF 22

“Vegan”

Garbanzo Beans Stewed with Sun Dried Tomato,
Roasted Baby Beets, Broccoli Florets
and Baby Spinach in a Boca Bay Garden Vegetable Broth

Executive Chef - Michael Klocinski