

Candle Cafe Thanksgiving 2011



Soups

9

Roasted Chestnut with crispy parsnips
Butternut Squash with cinnamon foam

Appetizers

15

Stuffed Sweet Potato with apple, fennel, figs, shallots & almond cream
Grilled Artichoke with trumpet royale mushrooms, celeriac purée & balsamic reduction
Spaghetti Squash Risotto with chanterelle mushrooms, tapioca parmesan, cashew cream & crispy sage

Salads

15

Arugula Salad with caramelized pears, shaved fennel, almond-pumpkin cheese, pomegranate, walnuts & balsamic-vanilla dressing
Roasted Butternut Squash & Beet Salad with local lettuce, apple, endive, cashew parmesan & creamy cranberry dressing

Entrées

25

Manicotti with Wild Mushrooms butternut squash, tofu-cashew cheese & roasted sweet potato sauce
Pumpkin Seed-Sage Crusted Tempeh with roasted maple-dijon squash, sautéed broccolini, tart cherry-cranberry relish & roasted vegetable gravy
Pomegranate Grilled Tofu with cornbread stuffing, sweet potato purée, sautéed jerusalem artichokes, haricots verts amandine & roasted vegetable gravy
Balsamic-Rosemary Pan-Seared Seitan with roasted shallot-potato mash, sautéed brussels sprouts, baby turnips, tart cherry-cranberry relish & apple-marsala sauce
Harvest Plate (choose 4) pomegranate grilled tofu · pumpkin seed-sage crusted tempeh · sweet potato purée · broccolini · brussels sprouts · cornbread stuffing · haricots verts amandine · roasted maple-dijon squash · roasted shallot-potato mash · roasted baby turnips
(Harvest Plate served with tart cherry-cranberry relish & roasted vegetable gravy)

Desserts

10

APPLE CIDER BUNDT CAKE with cranberry chutney · **PECAN PIE** with cinnamon ice cream
PUMPKIN CHEESECAKE with vanilla cream · **APPLE-CRANBERRY CRUMB PIE** with vanilla ice cream

Price Five Soup, Appetizer or Salad, Entrée & Dessert 55

Menu Is Subject Change