



"Food Fresh from Farm to Table"

Specials for February 22, 2012

SOUPS

7

Magical Miso
Butternut Squash
Mushroom Barley
Lentil

APPETIZERS

Barley Salad

13

French lentils, parsley, roasted white asparagus, red peppers and eggplant. Served over mesclun with a side of creamy basil dressing.

Guacamole

12

Served with ranchero sauce and tortilla chips.

ENTREES

Indian Plate

16

Potato cauliflower curry, french lentil dal, yellow basmati rice, date-raisin chutney, cabbage salad and parata bread.

Pumpkin Seed Crusted Tempeh

19

Sautéed greens, quinoa pilaf and roasted sweet potatoes over a roasted fennel sauce. Topped with an avocado salad.

Smoked Paprika Tofu

19

Pan seared tofu fillet, black beluga lentils, grilled white asparagus, roasted fingerling potatoes and leeks. Topped with dill coulis.

White Bean & Portobello Wrap

16

Lemon basil grilled tofu, sautéed greens, roasted red peppers and basil aioli wrapped in a spinach tortilla. Served with a grape tomato-fennel salad and a side of roasted tomato salsa.

WINE

Santa Julia Bonarda 2009 - ARG

9/34

Plum and dark cherry, earthy undertones, light lingering finish.

DESSERTS

Cherry Chocolate Chip Bundt Cake

9

Served with vanilla soy ice cream.

Vanilla Cheesecake

9

Topped with strawberry topping.

Rice Pudding

7

Topped with tofu whip.