



Thanksgiving Menu 2017

* GF options available

Soups 12

*BUTTERNUT SQUASH horseradish cream

*CREAMY CELERIAC PUREE truffle oil, garlic bread

Appetizers 19

YUCCA CAKE cornmeal crusted oyster mushroom, sautéed kale, roasted red pepper-cashew cream sauce

GRILLED ARTICHOKE HEARTS king oyster mushrooms, broccoli rabe, parsnip purée, shallot-sage aioli

*SWEET POTATO CROQUETTES ratatouille, roasted tomato confit sauce, tarragon cream, cashew parmesan

Salads 19

* ROASTED VEGETABLE FALL SALAD brussels sprouts, butternut squash, jerusalem artichokes, beets, carrots, almond blue cheese, mesclun, cranberries, balsamic-maple vinaigrette

*BABY ARUGULA artichoke hearts, grilled fennel, endive, jicama, pomegranate seeds, crispy capers, cabernet-fig dressing

Entrées 28

WILD MUSHROOM RAVIOLI sautéed spinach, basil pesto, roasted red pepper- truffle sauce, cashew parmesan

BLUE CORNMEAL CRUSTED TEMPEH acorn squash, brussels sprouts, sautéed kale, bell peppers, shallots, avocado salad and pumpkin seed-jalapeno coulis

WALNUT CRUSTED SEITAN garlic mashed potatoes, sautéed broccoli rabe, red wine rosemary sauce, grapefruit-pumpkin seed salad

*THANKFUL PLATE pomegranate grilled tofu, sweet potato puree, sautéed mixed vegetables, quinoa stuffing, cranberry relish, roasted vegetable gravy

*HARVEST PLATE choice of 4 sides, served with cranberry relish and roasted vegetable gravy

Sides 10

roasted brussels sprouts . pumpkin grilled seitan . sweet potato purée . roasted butternut squash . sautéed mixed vegetables

sautéed haricot verts . pomegranate seared tofu . broccoli rabe . quinoa stuffing . roasted garlic-potato mash

Desserts 14

*PUMPKIN TIRAMISU almond ice cream

SWEET POTATO PIE coconut whip cream

APPLE CRANBERRY COBBLER lemon-verbena ice cream

DOUGHNUT TRIO chocolate, pumpkin, vanilla doughnut holes, lemon-chamomile ice cream