



"Food Fresh from Farm to Table"

SPECIALS
December 6th, 2018

SOUPS

\$8 pt / \$13 qt

‡ Navy Bean

‡ Cream of Broccoli

APPETIZERS

Sweet Potato Latkes 16

*Served with ginger apple sauce and tofu sour cream,
topped with apple salad*

‡ Guacamole 12

Served with ranchero sauce and corn tortilla chips

ENTREES

***‡ Cashew Crusted Tofu 22**

*Served with sautéed spinach, broccoli, cannellini beans,
heirloom tomatoes, brussels sprout, topped with fennel sauce and
grilled apple salad*

*** Spaghetti and Wheatballs 20**

*Served with sautéed spinach, truffle garlic tomato sauce,
wheatballs, and topped with cashew parmesan*

***‡ Rigatoni 20**

*Served with sautéed green peas, corn, cauliflower and
roasted pine nut basil pesto sauce*

SIDES

‡ Daily Greens 8

Red Chard, Napa, Escarole

‡ Daily Vegetables 8

Carrots, Cauliflower, Zucchini

COCKTAIL

Under The Mistletoe 14

*Cognac, cranberry gin liqueur, cranberry sauce, lemon juice,
and ginger ale with cinnamon-sugar rim*

DESSERT

‡ Ice Cream & Sorbet Sampler 9

Vanilla soy, Pineapple Mint sorbet, Cherry Amaretto

‡ Available gluten free

* Contains nuts or seeds

