



Candle Cafe West Thanksgiving

Appetizers

- * **Roasted Stuffed Cremini Mushrooms** vegetable-almond cheese, vegetable gravy
- Whole Wheat Spinach Ravioli** tofu vegetable cheese, kale, roasted tomato sauce
- * **Grilled Artichokes** string beans, hearts of palm, kalamata olives, spinach, red peppers, roasted tomato sauce

Soups

- * **Jerusalem Artichoke** parsley oil
- * **Roasted Honey-Nut Squash** apples, chives

Salads

- * **Baby Greens** quinoa, butternut squash, beluga lentils, roasted cauliflower, dried cranberries, avocado, jalapeno-tahini dressing
- * **Roasted Squash** arugula, pears, candied walnuts, cayenne-maple vinaigrette

Entrées

- * **Porcini-Crusted Tofu** celeriac puree, sautéed spinach, oyster mushrooms, leeks, apple- cranberry chutney
- * **Cornmeal-Pumpkin Seed Crusted Tempeh** sautéed kale, shallots, poblano peppers, fingerling potatoes, pumpkin seed-avocado sauce
- Rosemary-Cabernet Pan Seared Seitan** sweet potato purée, roasted brussels sprouts, wild mushrooms, vegetable gravy
- Vegetable Lasagna** truffled almond cheese, sautéed spinach, herb roasted tomato sauce

Sides 12

- * roasted brussels sprouts & almond cheese · * maple-roasted sweet potatoes
- * sautéed broccoli with cranberries & garlic · wild rice-cornbread stuffing
- * string beans with shallots & almonds · * truffle fingerling potatoes · * wild mushrooms

Desserts

- Strawberry-Chocolate Cake** dulce de leche ice cream
- Sweet Potato Pie** cinnamon-vanilla ice cream
- * **Cranberry Apple Crepe** coconut -vanilla ice cream, cranberry coulis
- * **Ice Cream & Sorbet Sampler** coconut-chocolate chip, rosemary-pear, huckleberry sorbet

Prix Fixe

Appetizer, Soup or Salad, Entrée & Dessert **75**
With Organic Wine Pairing **105**

* **Can be made Gluten-Free**

Menu and prices are subject to change