



THANKSGIVING MENU 2018

Soup 12

***Butternut Squash** pumpkin seed oil, almond cheese

Appetizers 19

Yucca Cake cornmeal crusted oyster mushrooms, sautéed kale,
roasted red pepper-cashew cream sauce

***Grilled Artichoke Hearts** zucchini noodles oyster mushrooms, broccoli rabe, parsnip purée,
shallot-smoked paprika aioli

Ravioli truffled almond cheese, tomato sauce & sautéed spinach

Salads 19

* **Roasted Fall Vegetable Salad** brussels sprouts, butternut squash, grilled fennel, carrots, almond-blue cheese, mesclun, pomegranate seeds, balsamic-maple vinaigrette

***Baby Arugula** tri color beets, roasted jerusalem artichokes, string beans, pear, cabernet-fig dressing

Entrées 28

* **Truffled- Balsamic Tempeh** grilled truffle tempeh, butternut squash, sautéed kale, black bean sauce, pumpkin seeds, quinoa-corn bread stuffing

House Made Gnocchi zucchini, grilled broccoli, roasted cherry tomato, wild mushrooms, cashew cream

Porcini Crusted Seitan garlic mashed potatoes, sautéed broccoli rabe, red wine-rosemary sauce, fennel salad

Cranberry Glazed Tofu- sautéed broccoli rabe, brussels sprouts, quinoa stuffing, vegetable cake, vegetable gravy

***Harvest Plate** choice of 4 sides, served with cranberry relish and roasted vegetable gravy

Sides 10

*roasted brussels sprouts • *truffled tempeh • *sweet potato puree • * roasted butternut squash

*sautéed mixed vegetables • *sautéed haricot verts • *zucchini • *broccoli rabe • quinoa stuffing
*roasted garlic-potato mash

Desserts 14

Sweet Potato Pie coconut whip cream

Apple Cranberry Pie vanilla ice cream

***Pumpkin Cheese Cake** candied pumpkin seeds

Chocolate-Cranberry Cake pumpkin ice cream, caramel drizzle

* GF options available

