

VEGETARIAN MENU

COURSE 1

ARTICHOKE GOUDA TART *fresh herbs*

PEACH BURRATA CROSTINI *roasted cherry tomatoes, cherry vinaigrette*

FRIED POLENTA *sauteed wild mushrooms & onions*

APPLE THYME TART *caramelized onions, gruyere*

PESTO STUFFED ROASTED TOMATOES *shaved pecorino romano*

COURSE 2

PEAR, CANDIED WALNUT SALAD *gorgonzola, house made basil vinaigrette*

ASIAN CABBAGE SALAD *ginger vinaigrette*

WINTER BROCCOLI SALAD *blood orange, bell peppers, shaved carrots, toasted sesame seeds, sesame vinaigrette*

SMOKY POTATO & KALE SOUP *thick cut herb croutons*

PARSNIP & SWEET POTATO SOUP *toasted almonds, creme fraiche*

COURSE 3

STUFFED SHELLS *wild mushrooms, creamy white wine sauce*

ROASTED MUSHROOM POLENTA ROUNDS *wilted spinach, blue cheese, served with tomato, cucumber salad*

GRILLED CAULIFLOWER STEAK *romesco sauce, served with grilled zucchini, and whipped mashed potatoes*

POLENTA STUFFED POBLANO PEPPERS *tomato adobo sauce*

TUSCAN STUFFED MUSHROOMS *sauteed spinach, goat cheese, pecorino romano, creamy sun dried tomato sauce*

COURSE 4

BAKED PEAR *mascarpone cream, local honey*

NEW YORK STYLE CHEESECAKE *strawberry compote*

MOLTEN CHOCOLATE LAVA CAKE *served a la mode*

TIRAMISU *coffee liquor soaked ladyfingers*

MEYER LEMON & THYME POTS DE CREME *dusted powdered sugar*

