

Below are samples of our Main Courses. **This menu may change daily according to produce availability and what is in season.**

Charmoula Grilled Portobello Mushroom

saffron scented borlotti bean, fava green, & root vegetable tajine, pistachio, mint, & bulgar salad, Meyer lemon & dried apricot vinaigrette \$22.95

Stuffed Truffled Roulade

French lentil & black chanterelle ragu, roasted chestnuts, black truffle butter, smoked pimenton cream, roasted maitake & exotic mushrooms, sautéed broccoli di Cicco with currants & pine nuts, mushroom syrup \$23.95

Semolina Griddle Cake

brassica & collard green saag with tofu paneer, tamarind-red lentil sambar, spicy coconut chutney, spring onion pakora \$20.95

Artichoke Al Cartoccio

roasted fennel, spring garlic, spicy seitan sausage & Meyer lemon, served over barley-leek-chard risotto, toasted pine nut bread crumbs \$21.95

Maple Glazed Smoked Tempeh

spring garlic-horseradish mashed potatoes, grilled asparagus & spring onions, Cabernet reduction \$20.95

Seared Emerald Rice Cake

Indonesian red coconut curry with winter root vegetables, lemongrass tofu, bok choy & shiitake mushrooms, pineapple sambal, toasted peanuts \$22.95

Sides

Millennium Braised Greens
Thyme Roasted Carrots
Sesame Brown Rice
Seared Bokchoy with sweet soy chile sauce \$5.50

Chef's Tasting Menu

The chef's five course tasting menu \$65.00
wine pairings \$25.00