



"Food Fresh from Farm to Table"

Specials for September 7, 2010

SOUPS

Magical Miso
Tomato Harvest
Split Pea

\$6

SALADS

BARLEY *cannellini beans, parsley, roasted cauliflower, carrots and eggplant. Served over mesclun with a side of creamy red pepper dressing.*

\$12

***MARKET SALAD** *grilled peaches, heirloom cherry tomatoes, roasted corn and cashew parmesan. Served over arugula with a side of pineapple dressing.*

\$15

ENTREES

INDIAN PLATE *potato-cauliflower curry, red lentil dal, yellow basmati rice, date-raisin chutney, cabbage salad and parata bread.*

\$15

***WALNUT CRUSTED TOFU** *mixed vegetables and greens, served with roasted shallot potato mash and country gravy.*

\$19

PUMPKIN SEED CRUSTED SEITAN *beluga lentils, sautéed yellow string beans, fingerling potatoes, green peas, spinach, and roasted garlic tomato sauce.*

Topped with fennel salad and finished in parsley oil.

\$20

***THAI WRAP** *spicy-peanut grilled tofu, black rice, sautéed greens, peppers, onions, carrots, zucchini and snow peas with coconut curry sauce wrapped in a spinach tortilla. Served with edamame salad and creamy wasabi.*

\$14

SIDE

CORN ON THE COB *served with a side of chili aioli.*

\$5

DESSERTS

VANILLA CHEESECAKE *with a chocolate crust and a raspberry topping.*

\$8

CHOCOLATE CHIP BUNDT CAKE *with vanilla soy ice cream.*

\$8

VANILLA RICE PUDDING *topped with tofu whip.*

\$7

**contains nuts*