

## **VEGETARIAN MENU**

### **Appetizers**

**Farmer's Market Vegetable Soup**

**Rosemary & Parmesan Cheese Crispbread**

**Ripe Plum Tomato Flatbread**

*With fresh basil, roasted garlic essence and melted Parmesan cheese*

**Edamame**

*Whole soybeans steamed and served hot with Japanese green tea salt*

**Housemade Sonoma Goat Cheese Ravioli**

*With roasted garlic and sweet basil in a light tomato broth*

### **Salads**

**Almond Tabbouleh**

*With fresh mint, lemon, cucumbers, tomatoes and toasted almonds*

**Mixed Greens Salad**

*With toasted seeds, grape tomatoes, cucumbers and white balsamic vinaigrette*

**Baby Spinach Salad**

*With fresh seasonal fruit, toasted pine nuts and crumbled blue cheese*

**Kalymnos Greek Salad**

*With Feta cheese, cucumbers, tomatoes, thin red onions and kalamata olives*

**Market Vegetable Plate**

*With seasonal roasted vegetables, grilled tofu and tabbouleh*

**Tomato & Hass Avocado Salad**

*With cilantro, Earthbound Farm organic arugula and grilled bruschetta*

### **Entrées**

**Vegetable Sandwich**

*With three cheeses and tomato-basil sauce on grilled ciabatta bread, served with a fresh greens salad*

**Vegetable Pasta**

*Penne pasta with market vegetables sautéed in a garlic-herb sauce with Parmesan cheese*

**Double Sonoma Goat Cheese Ravioli**

*With vegetables, garlic and basil in a light tomato broth*

**Ponzu-Glazed Tofu**

*With choice of asparagus, baby carrots, broccoli, leaf spinach, cremini mushrooms, or medley of vegetables and roasted potatoes or penne pasta*

### **Desserts**

**Key Lime Pie, Carrot Cake, Pecan Pie, Rocky Road,**

**Mocha Macchiato, Fresh Fruit**