

## VEGETARIAN

Warm Goat Cheese with Roasted Eggplant and Pepper Dip .....	\$8.00
Assortment of Marinated Olives .....	\$6.00
Salmon in Filo Pastry with Goat Cheese and Truffle Oil .....	\$10.00
Grilled Shrimp Wrapped in Vine Leaves, Spicy Saffron Rouille .....	\$9.00
Hummus & Warm Pita .....	\$6.00
Potato & Celery Root Cakes, Pear Spiced Relish & Sour Cream .....	\$7.00
Zucchini and Feta Fritters with Ajvar .....	\$8.00
Shepherd Salad with Grilled Marinated Peppers, Cucumbers, Tomatoes, Feta Cheese, Extra Virgin Olive Oil .....	\$8.00
Caesar Salad with Parmesan Cheese, Garlic Croutons, Home Made Dressing .....	\$7.00
Pears, Walnuts & Gorgonzola with Mixed Greens & Port Wine Dressing .....	\$9.00
Greek Salad .....	\$7.00
Seasonal Field Greens, Lemon & Virgin Oil Dressing .....	\$6.00
Mezze, Chef's Selection for 2 or 4.....	\$13.00 / \$21.00
Chardonnay Carrot Lentil Soup .....	\$6.00
Seared Sea Scallops with Crab Polenta Cakes, Asparagus, Moscato, Truffle Butter Sauce .....	\$22.75
Pan Roasted Tilapia, Marinated Artichokes, Tomato, Cured Olives Served over Soft Polenta, Tomato Anchovy Caper Sauce .....	\$18.75
Home Made Spinach and Ricotta Stuffed Gnocchi with Roasted Red Peppers, Caramelized Onions, Spinach, Truffle Oil and Parmesan Emulsion .....	\$16.50
Slow Roasted Beet Risotto with Wild Forest Mushrooms, Parmesan, Roasted Acorn Squash and Honeydew Infused Honey .....	\$16.50
Roasted Garlic Polenta, Wood Grilled Artichokes, Spinach, Tomato & Olives .....	\$16.00
Vegetable Tagine Over Cous Cous with Sultanas, Almonds, Cinnamon, Dates .....	\$16.00