



**Vegetarian Seated Dinner Menu
Autumn & Winter 2009**

First Courses

Apple & Fennel Soup
balsamic maple drizzle

Citrus Salad
fresh orange , kalamata, microgreens, chive "lemonette"

Vegetable Consommé
heirloom white beans, winter greens, herbs

Roasted Beet Napoleon
baby lettuce, sherry vinaigrette, toasted almonds

Second Courses

Homemade Orecchiette
lentils, spinach, caramelized cipollinis

Polenta Lasagna
ale braised mushrooms, radicchio, thyme

Vegetarian Cassoulet
heirloom white beans, organic leeks & carrots

Eggplant Rollatini
pesto risotto, tomato coulis

Third Courses

Wine Poached Pear
orange, vanilla

Spiced Clementine's
rioja, cardamom, cinnamon

Cranberry Panna Cotta

Sorbet Trio
mango, lime, berry