

# SEASONAL ENTRÉE OPTIONS

48 HOUR NOTIFICATION REQUIRED IF ORDERING FROM THIS MENU  
WHEN CHOOSING FROM THESE OPTIONS, BOTH PARTIES MUST HAVE THE SAME VEGETARIAN ENTRÉE.  
THESE ENTRÉES SUBSTITUTE THE MEAT COURSE OF ANY MENU CHOSEN

## Vegetarian

ALL VEGETARIAN OPTIONS ARE \$60 PER PERSON REGARDLESS OF MENU SELECTED

### Options

#### RAJNAH CHAWAL (RED KIDNEY BEAN CURRY)

SAN MARZANO TOMATOES, ONIONS, GARLIC AND SAFFRON ACCENT THIS CURRY DISH  
SERVED WITH BASMATI RICE  
GARNISHED WITH FRESH CILANTRO AND GRATED GINGER  
ACCOMPANIED BY RADISHES AND FETA CHEESE

OR

#### NOT YOUR MOTHER'S MACARONI AND CHEESE

GRUYÈRE, PECORINO AND AGED VERMONT WHITE SHARP CHEDDAR CHEESES,  
FRESH GRATED NUTMEG AND A SPLASH OF CAYENNE  
TAKE THIS MACARONI AND CHEESE TO ANOTHER LEVEL.  
AFTER SLOW COOKING, IT IS THEN TOPPED WITH ARTISAN BREAD THAT IS DRENCHED IN BUTTER AND  
PARMESAN CHEESE, THEN BROILED TO GIVE IT A CRUSTY TOPPING.

OR

#### EGGPLANT PARMESAN

GRILLED EGGPLANT LAYERED WITH A SAN MARZANO TOMATO MARINARA,  
FRESH BASIL AND A MÉLANGE OF ITALIAN CHEESES  
SLOW COOKED, THEN SERVED WITH A DOLLOP OF OLIVE TAPENADE.

OR

#### MEDITERRANEAN PLATTER

HUMMUS TOPPED WITH GRILLED CUMIN CHICK PEAS, TABOULI, DOLMAS,  
FETA CHEESE, RADISHES, PITA AND A MEDITERRANEAN BURGER TOPPED WITH TZATZIKI  
SERVED FAMILY STYLE WITH FRESH LEMON WEDGES AND ASSORTED OLIVES

OR

#### RED AND YELLOW STUFFED PEPPERS

THIS RUSTIC ITALIAN DISH REPLACES BEEF AND PORK BY SLOW ROASTING  
MORNING STAR FARM™ CRUMBLE, SAN MARZANO TOMATOES, GARLIC, ONION AND BABY SPINACH  
TOPPED WITH DRY AGED PARMESAN CHEESE AND A CHIFFONADE OF BASIL  
SERVED WITH A SIDE OF STEAMED RICE

48 HOUR NOTIFICATION REQUIRED FOR DINNER REQUESTS  
VEGETARIAN AND DIETARY RESTRICTED MENU OPTIONS AVAILABLE UPON REQUEST