

# Vegetarian Menu

## Soup

Soup du Jour 16.50

Cream of Hokkaido Squash with Curry Popcorn 24.00

Potato Foam with Diced Potato and Truffle 29.00

## Appetizers

Alberta Heirloom Tomatoes with Buffalo Mozzarella

Peppery Olive Oil and Aged Balsamic 24.00

Winter Salad Bouquet with Belgium Endives and Radicchio

Orange Vinaigrette

Poached Pear, Radishes and Colourful Beets 24.00

Baked Vegetable Mille-Feuille

with Zucchini, Peppers, Eggplant and Buffalo Mozzarella

Basil Pesto 28.00

## Main Courses

Medallions of Quinoa

Mushroom White Wine Reduction, Green Beans 34.00

Home-made Cheese Agnolotti

Creamy Mushroom Emulsion, Red Beet Purée 34.00

Acquerello Risotto

with Braised Celery and Taleggio Cheese 34.00

Home-made Potato Gnocchi

with Gorgonzola Cheese, Spinach and Grapes 34.00