

Vegetarian Menu

Soup

Soup du Jour 16.50

Cream of Hokkaido Squash 19.50

Soup of Red Beet with Horseradish Garnish 22.50

Appetizers

Alberta Heirloom Tomatoes with Buffalo Mozzarella
Peppery Olive Oil and Aged Balsamic 24.00

Winter Salad Bouquet with Pomegranate Vinaigrette
Roasted Chestnuts and Hokkaido Squash 24.00

Spinach Salad with warm Lentils, Celery Root, Almonds and Pear
Pumpkin Oil Red Wine Vinegar Dressing 24.00

Baked Vanilla Goat Cheese
with Arugula Salad, Pumpkin Seed Pesto
Grapes marinated in Port Wine 28.00

Main Courses

Medallions of Quinoa
Hearty Tomato Sauce, Green Beans 35.00

Home-made Mushroom Ravioli
topped with Porcini Mushrooms and Truffle Cream 35.00

Home-made Pumpkin Gnocchi
with Market Vegetables and Cherry Tomatoes 35.00

Vegan Acquerello Risotto
with Assorted Wild Mushrooms and Chickpeas 35.00