

# VEGETARIAN MENU

## STARTERS

**Deviled Eggs**, roasted sweet onion, black truffle vinaigrette ..... 12

## SOUPS & SALADS

**\*Roasted Yellow Tomato Soup**, micro greens, extra virgin olive oil ..... 9/16

**Roasted Artichoke Soup**, brown butter micro croutons, garlic chips, chives ..... 9/16

**Iceberg Wedge**, Cerignola black olives, grape tomatoes, Duchilly hazelnuts, blue cheese dressing, Rogue River blue cheese ..... 16

**Heirloom Tomato & Mozzarella**, fresh mozzarella, creamy white balsamic dressing, avocado puree, basil oil. .... 15

**Honeycrisp Apple**, organic baby greens, arugula and watercress, dried cranberries, sweet onions, preserved apricot vinaigrette, Stilton blue cheese, candied black pepper pecans ..... 14

## SPECIALTIES

**Spaghettini Pasta**, artichoke hearts, capers, seasonal wild mushrooms, shaved garlic, basil, vegetable stock, lemon butter, Reggiano Parmigiano ..... 16

**Beecher's Flagship Reserve Cheddar Mac & Cheese** ..... 14

**Risotto with Truffles, Lemon and Peas**, King trumpet mushrooms, sweet peas, pea vines, mushroom broth, mascarpone, Mitica Sottocenere, Meyer lemon, shaved black truffles and chives .....MP

## SIDES

**\*Mesquite Grilled Corn**, chipotle honey butter, lime, cotija, cilantro ..... 12

**Sautéed Wild Mushrooms**, seasonal selection..... 16

**Char Roasted Broccoli** with preserved lemon, caper and red chili ..... 14

**\*Sautéed Spinach with Garlic and Preserved Lemon** ..... 12

**Asparagus Spears**, brown butter, Meyer lemon hollandaise ..... 13/16

**Yukon Gold Potato Cakes**, crème fraîche, chives ..... 12

**Yukon Gold Potato Purée**, butter sauce, sea salt, chives ..... 10/14

**\*Roasted Vegetables** ..... 10

\* Vegan