

Dinner Tuesday 11/17/15

Soups 3.00 / 4.50

Creamy Broccoli Cheddar (gf)

Callaloo(Caribbean vegetable-coconut) (v) (gf)

Tofalafel Plate (v) 8.00

Baked tofu-sesame croquettes served on greens, with tomatoes, cucumbers, lemon-tahini dressing, toasted whole wheat pita and (opt) feta cheese

Stuffed Butternut Squash (v) 15.00

Local organic squash baked with a wild rice & chestnut pilaf with (opt) smoked cheddar, served with apple-cranberry sauce & roasted Brussels sprouts

Pasta with Creamy Salmon Sauce 15.00

Farfalle topped with a béchamel sauce seasoned with white wine, tarragon and capers & studded with chunks of salmon with parmesan cheese

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