

Moosewood Restaurant

Dinner July 23

This portion of our menu changes for lunch and dinner daily, as our cooks & menu planners are continually creating new & exciting dishes while also drawing from hundreds of recipes found in the Moosewood Restaurant cookbooks.

appetizers

Tofu-Nut Croquettes (v)
*with Russian dressing (opt.) and
cabbage slaw 6.00*

Chips and Salsa (v)
*organic corn tortilla chips with
black bean tomato salsa 5.50*

soups

Cup 2.75 Bowl 3.75

Red Bean & Vegetable Gumbo (v)
Chilled Greek Spinach-Yogurt

tonight's entrees

(all served with house salad)

Italian Polenta Casserole (v)

*Layered casserole with polenta, kale, roasted portabellas, eggplant & zucchini, tomato
sauce & tofu 'ricotta,' served topped with a savory cheese sauce (opt.) 14.75*
Wine suggestion: Laetitia Pinot Noir

Southwestern Stew (v)

From Moosewood Restaurant **Low-Fat Favorites**

*Sweet and white potatoes, multi-colored bell peppers, hominy, tomatoes & pinto beans simmered
with a smokey, spicy chipotle-cilantro sauce, served with jack cheese (opt.) & cornbread 14.75*
Wine suggestion: Rosemount Shiraz

Spinach Cheese Ravioli

*Topped with pesto Genovese – classic basil-nut parmesan pesto – with chopped
tomatoes & parmesan cheese 15.50*
Wine suggestion: Bonterra Chardonnay

Fish a la Grecque

From Moosewood Restaurant **New Recipes**

*Fresh hake fillet baked with a lemon, dill, red onions, tomatoes & feta, served on rice
with local green & yellow beans 17.00*
Wine suggestion: Treleven Riesling

(V) - may be made vegan. Dishes are served *with* optional items unless otherwise requested.
If you have any dietary restrictions or food allergies, please consult your waiter for a complete list of ingredients
A 1.00 plating fee will be assessed for split entrees. Please, no more than two separate checks.