

Moosewood Restaurant

Dinner March 9

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

Mushroom Pecan Tofu Balls (v)

Tofu-vegetable-nut balls seasoned with dill, marjoram, & miso; served with lemon tahini dressing 5.50

Devilled Eggs

Served with roasted garlic aioli-dijon filling; served with rosemary crackers 5.00

soups

Cup 2.75 Bowl 3.75

Corn Chowder

North African Vegetable (v)

tonight's entrees

All entrees are served with a house salad. **Dressings: house (creamy spinach-basil), feta garlic, lemon tahini, miso ginger, honey dijon, dressing du jour (ask for availability)**

Cheese and Spinach Gnocchi

From Moosewood Restaurant New Classics

Baked dumplings of ricotta and parmesan cheeses with fresh basil; served with spinach fettuccini and tomato sauce 15.00

Wine suggestion: Laetitia Pinot Noir

French Country Stew (v)

From Moosewood Restaurant Low-Fat Favorites

Cannellini beans simmered with leeks, carrots, fennel, tomatoes, red peppers, white wine and tarragon; served with crostini and brie (opt.) 14.50

Wine suggestion: Gloria Ferrer Chardonnay

Greek Stuffed Portabello

Feta, cottage, parmesan and Neufchatel cheese-filled mushrooms seasoned with scallions, dill and mint; topped with mushroom gravy, served with rice and marinated asparagus spears 15.50

Wine suggestion: Rosemount Shiraz

Roasted Caribbean Vegetables (v)

From Moosewood Restaurant Low-Fat Favorites

Sweet potatoes, multi-colored bell peppers, zucchini and tomatoes in a zesty marinade of chiles, lime, cilantro and thyme; served on rice with baked jerk-style tofu 15.00

Wine suggestion: Treleven Riesling

A 1.00 plating fee will be assessed for split entrees. Please, no more than two separate checks.

(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