

V-Note

STARTERS

Soup Du Jour 7

Black-eyed Pea Cake 9

crispy cake of Yukon gold potatoes & black-eyed peas, chipotle aioli

Crab Cakes 10

blend of hiziki seaweed, tofu, herbs & spice, tartar sauce

Ravioli with Cashew Cream 11

house-made ravioli filled with smoked tempeh, spinach, pine nuts, & mushrooms

Zucchini Rolatini 9

stuffed with Yukon gold potatoes, tofu, shiitake, asparagus, nigoiise olives & cherry tomatoes

Mini Shepard's Pie 11

pastry rust with seitan & mushroom filling, glazed baby carrots & petite watercress salad, light horseradish dressing

Lumpia 10

crêpe stuffed with curry potatoes & seitan with mango onion sambal.

Rosemary Crumbed Seitan 11

breaded seitan medallion, potato salad, crisp cheddar, blueberry reduction

Lentil Rings 9

French lentils & root vegetables in a phyllo crust, pistachio mustard

SALADS

Caesar Salad 10/14

gomashio, toasted capers, soy chicken & herbed croutons

Beet Salad 11/15

yellow, red and French beets, wax beans, red onion, tofu, red & white vinaigrette

Waldorf 10/14

crisp romaine, apples, raisins, walnuts, celery, creamy lime dressing

Wilted Spinach Salad 10/14

spinach, shiitake, roasted corn, cashews, warm balsamic vinaigrette, soy bacon crumble

South of the Border 9/13

mesclun, watercress, red & yellow peppers, avocado, black beans, quinoa, roasted poblano vinaigrette

ENTREES

Seitan Scaloppini 21

seitan cutlets in a white wine, lemon & caper sauce, mashed potatoes & sautéed spinach

Pasta Paccheri 17

whole wheat penne, melted tomatoes, roasted eggplant, calamata olives & pesto

Medallions Au Poivre 22

seitan medallions, potato-cauliflower puree, roasted asparagus, French peppercorn sauce

Feijoadinha with Smokey Tempeh 19

stew of smoked roasted tempeh, black beans, chayote & potatoes, orange-lime broth

Seafood Risotto 18

creamy tomato risotto with porcini, trumpet, cremini & lobster mushrooms with seaweed & basil

Pistachio & Pepper Dusted Tofu 20

roasted root vegetable crêpe & lemon truffle emulsion, frisée salad in red beet vinaigrette

Vegetable Plate Open Market 18

Our Chef's selection of fresh vegetables, spiced quinoa

Sides 6

French Fries

Sweet Potato Fries

Sautéed Garlic Spinach

Braised Tofu

Quinoa

Potato Salad

Mashed Potatoes

Grilled Shiitake

Beverages

China Cola 4

Santa Cruz Organic Ginger Ale 4

Virgil's Rootbeer 4

Steaz Raspberry Sparkling Green Tea 4

Fresh Pressed Cranberry Juice 3.50

100% Pomegranate Juice 3.50

Bilberry Nectar 3.50

Saratoga Water: Still or Sparkling

Sm.4 Lrg. 6



20% gratuity will be added to parties of 5 or more

Chef de Cuisine Ramiro Ramirez

Restaurant Design by George Xenos