

with...

anahata foods



presents...

Global Vegetarian Night

April 7th:

~Cajun Tempeh w/red cabbage goulash, ginger, almonds, & apples~

~Quinoa pilaf w/miso candied yams~

~Pear & blueberry parfait w/cashew crumble~

April 14th:

~Vegetable pakoras served w/mint chutney~

~Indian carrot patties w/cashew cream & cabbage payla~

~Banana chai mousse w/figs & almonds~

April 21st:

~Spinach 'ricotta' balls w/basil aioli~

~Cashew & tofu stuffed cabbage rolls w/tomato basil sauce & basmati pilaf~

~Pumpkin cake w/chocolate-hazelnut ganache & organic cinnamon coffee sauce~

April 28th:

~Raw 'sushi' w/honey miso dip~

~Organic greens w/ginger maple soy dressing~

~Indonesian rice tamales w/carrot-lemongrass sauce & pineapple relish~

3 courses for \$19

served between 5:30pm-9:30pm