Cellar Master’s Recommendations

Champagne, Taittinger, Brut La Française, Reims, France 93
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 66
Cabernet Sauvignon, Jordan, Alexander Valley, Sonoma, California 98

Appetizers

Fava Bean Hummus with Olive Bread
Vegetable Pakoras with Mint Chutney
Tomato and Corn Tostadas with Avocado Cilantro
Vegetable Bruschetta with Lime Tomato Salsa
Vietnamese Rice Paper Rolls with Sweet Chili Dipping Sauce
Thai Green Papaya Salad with Tofu

Soup

Vegetable Pho with Holy Basil and Mint
Tomato and Roasted Bell Pepper Gazpacho with Carrot Foam
Almond and Artichoke Cream Soup with Chopped Chives and Frizzled Onions
Rich Tomato Rasam with Lentils and Cilantro
Main course dishes

Sweet and Sour Tofu Fried Rice
Cauliflower and Quinoa Rissoles with Harissa Jus
Peking Seitan Duck Pancake Rolls
Pumpkin and Chickpea Falafel with Yoghurt and Mint in Spinach Wrap
Eggplant and Spinach Melanzane with Tomato Basil Sauce
Moroccan Spiced Kebab with Almond Couscous Salad Mint and Lemon
Wild Mushroom and Leek Pie with Whole Wheat Herb Crust
Vegetable and Bean Burritos with Chipotle on Tomato Rice
Cauliflower Steaks with Fries and Tomato
Tempura Vegetable Tacos with Salsa and Avocado
Pesto Pasta with Olives and Sundried Tomatoes
Big Spicy Bean Burger with Garlic and Chipotle Aioli
Tofu Satay with Nasi Goreng
Phad Thai Noodles with Peanuts and Soy
Artichoke and Olive Flat Breads with Tomatoes and Herbs
Chan Masala Vegetable Biryani Poppadum’s

Sides

Vegetable Rice
Dhal Mahkni
Polenta Fries
Roasted Garlic Sprouts with Almonds
Chunky Fries with Harissa Sauce
Tomato and Bean Stew
Ratatouille
Truffle Mashed Potatoes