

# Vegetarian Menu [Spring 2009

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## Appetizers

Grilled herbed Fingerling Potatoes with Remoulade Sauce -7

Goat Cheese and Wild Mushroom stuffed homemade Ravioli with  
toasted Pine Nuts and Truffle Butter -8

Sautéed Portabella Mushroom over Baby Mixed Greens, fire roasted  
Vegetables, Balsamic Reduction and Virgin Olive Oil -9

## Salads

Romaine Hearts topped with classic Caesar Dressing, herbed Crouton and  
Parmesan Cheese -8

1587 House salad with Fresh Fruit, roasted herbed Tomato, aged White  
Cheddar, Balsamic Reduction and Virgin Olive Oil -7

Pecan crusted fried Goat Cheese Medallion over a Mixed Green Salad tossed  
with Mango Vinaigrette, dried Cherries and toasted Sunflower Seeds -9

## Entrees

Chef's Selection of Vegetarian Pasta -16

Parmesan Risotto topped with seasonal Vegetables, Wild Mushrooms, wilted  
Greens and Balsamic Drizzle -16

Vegetarian fried Basmati Rice with Sraracha, Sweet Soy and Cilantro Oil -16

White Bean Ragout with fresh Herbs, roasted Roma Tomatoes, Matchstick  
Vegetables, Basil Pesto and Arugula Salad -16