

Persimmon

Entrees August 13, 2007

Caribbean Pumpkin Curry Served over a quinoa corn cake with a red Calypso bean, smoked pepper sofrito, a spicy mango-coconut mojo, and crispy plantain slices \$15.25

Wild Mushroom Roulade Marinated seitan, wild mushroom ragout, truffled mashed potatoes and celery root wrapped in yuba and baked in a crisp phyllo dough. Served with grilled pears and a porter porcini mushroom sauce. \$16.50

Portobello Potato Salad Breaded portobello mushrooms, pan sautéed and served over a warm gold and purple potato salad with cucumbers, tomatoes, Mandarin oranges, French lentils, mint, and winter greens \$13.95

North African Tempeh Berbere crusted tempeh, pan-seared and served with a saffron millet pilaf over ginger pomegranate sauce with preserved lemon pear chutney, peanuts, and seasonal vegetables \$14.95

Globe Artichoke Lasagnette Fresh lemon, black pepper, and chive pasta layered with a white bean-turnip ragout, tofu ricotta, artichoke cashew crème, blood orange reduction, toasted pistachios, and crisp shallots. \$14.25

Korean Seoul Food Noodles Shiitake and maitake mushrooms, fresh bamboo shoots, bbq grilled seitan, and baby bok choy, sautéed in a Korean inspired sweet and spicy Meyer lemon kochujang sauce, with an aramè rice noodle salad and housemade kimchee \$14.75