



The River Café

VEGETARIAN

Appetizer

Roasted Organic Carrots

aromatic carrot vinaigrette with lime leaf and lemongrass,
cider spice glaze, crisp lentil wafers

Red Beet Tartare

caper, cornichon, Dijon, quail egg yolk, olive oil, toast points

Pear Salad

roasted Anjou pear, curly frisee, cider vinaigrette,
toasted pumpkin seeds, warm goat cheese fondue

Gnocchi

handmade ricotta gnocchi, button squash,
cipollini onions, salsify purée

White Asparagus Tempura

citrus vinaigrette, blood orange supremes, toasted pistachio

Main Course

Mushroom Wellington

vegetarian roasted mushroom, truffled mushroom duxelles,
crisp puff pastry, vegetarian bordelaise

Vegetables

selection of roasted, grilled and sautéed vegetables,
Villa Manodori aged balsamic vinegar

Risotto

creamy risotto with sweet and sour butternut squash,
sautéed Brussels sprout leaves, crispy Trumpet Royale mushrooms

Cavatelli

handmade ricotta cavatelli pasta, roasted garlic,
sautéed vegetables, Parmigiano Reggiano

All items excluding the Gnocchi and Cavatelli can be prepared vegan