



the **STANFORD INN**  
BY THE SEA

## ROTARY DINNER

2017

### APPETIZERS

#### FRESH BAKED BREAD

*WITH CARROT-TAHINI SPREAD*

#### RAVENS SUSHI ROLL

*BROWN RICE, FRESH VEGETABLES, BRAISED TOFU*

### Choice of SALADS

#### GARDEN SALAD

*GARDEN GREENS, RED ONION, CUCUMBER, RADISH, CARROT, RED CABBAGE,  
PUMPKIN & SUNFLOWER SEEDS, CASHEW RANCH DRESSING*

#### KALE & VERJUS SALAD

*MASSAGED KALE WITH AVOCADO VERJUS VINAIGRETTE, TOPPED WITH  
CAULIFLOWER CEVICHE AND AVOCADO TARTARE*

### Choice of ENTRÉES

#### THAI RED CURRY

*MIXED VEGETABLES AND TOFU, RED CURRY SAUCE, TURMERIC BROWN RICE*

#### RAVIOLI

*SPINACH AND HERB RICOTTA RAVIOLI, GARLIC CAPER MARINARA,  
WILTED GARDEN GREENS, PARMESAN 'CHEESE'*

#### RAVENS ENCHILADAS

*TWO SOAKED TORTILLAS FILLED WITH GRILLED PORTOBELLO MUSHROOM, RICE,  
CASHEW CHEESE, ROASTED CHILI, WITH SHREDDED LETTUCE, AVOCADO, SALSA FRESCA.  
SERVED WITH ACHIOTE RICE AND PINTO BEANS*

### DESSERT

#### MINT CHOCOLATE GANACHE TART

*WITH ALMOND AND HAZELNUT CRUST*

*Please notify us of any food allergies or preferences*

*Real Organic Cuisine Conscientiously Prepared*

*Jeff Stanford — Executive Chef | Sadhana Berkow — Creative Director*