

Dinner Menu

Available after 5pm Wednesday through Sunday

“A Taste of Madeleine”

Four course tasting menu, select one soup, one salad, one small plate, and one dessert 37.50

Six course tasting menu, select one soup, one salad, one dessert, and three small plates or signatures 62.50

Soups & Salads

Corn and lemongrass soup, seitan and oyster mushroom wonton, scallion oil 7

Classic French onion soup, crouton, farmer’s cheese 7

Grilled artichoke salad, tomato, olives, lemon-rosemary vinaigrette 11

Tea-smoked tofu salad, sea lettuces, soy-ginger vinaigrette 10

Green papaya salad, tofu, rau ram, peanuts, chili-lime marinade 10

Small Plates

Maki roll of grilled asparagus, caramelized onion and avocado 9

Wild mushroom crepes, smoked paprika crème 11

Kaesespaetzle (German mac ‘n cheese), bacon bits 11

Cauliflower “Toscana”, hand-cut mint tagliatelle, cauliflower puree 13

“Ham” risotto, asparagus, black kale 13

Yellow corn grits, ragout of wild mushrooms and haricots verts 12

Grilled king oyster mushroom, brown rice cake, soy caramel 10

Filet no phish (panko-crusted seitan, cheese, tartar sauce, whole wheat bun) 10

Signature

Study in corn (fries, brulee, succotash) 12

Red beet tartare, warm tofu cheese crouton, cucumber, balsamic glaze 13

The bigger macque (two no beef patties, special sauce, lettuce, cheese...) 11

Chicken-fried seitan, mashed potatoes, gravy, vegetable medley small plate 13 entrée 18

Lemon-rosemary seitan, grilled asparagus crepe small plate 13 entrée 19

Asian tacos (seitan and napa in crispy wonton), kinpira small plate 12 entrée 18

Raw summer primavera, cucumber cappellini, parsley oil small plate 12 entrée 17

Sides

Rustic mashed potatoes 5 **Seasonal organic vegetable medley** 5 **Seitan cutlet** 5

Grilled asparagus 5 **Pan-roasted cauliflower** 5 **Sesame-brown rice cake** 4

Sweet

Cannolis, Italian strawberry salad 11

Carrot cake twinkie, golden raisin puree, cinnamon ice crème 10

Strawberry shortcake, whipped crème, peach-lemongrass sorbet 11

Bananas foster split, hot fudge, whipped crème 10

Chocolate soufflé, vanilla ice crème 12

Raw ice crèmes and sorbets, assorted flavors 9

Children’s Menu

(for ages 12 and under)

Sticks & dip, organic carrots, celery, ranch dip 4

Organic fruit 5

Chicken fried strips, gravy or ranch dipping sauce 5

Wheat-free mac ‘n cheese 6