

# Dinner Specials

All items are served a la carte. Add a cup of soup or small house salad for \$3.

**Famous Spanakopitta** ..... \$15

A timeless Wildflower favorite. A rich blend of seasonal vegetables, spinach, feta cheese, garlic and herbs individually wrapped in layers of flaky phyllo dough and baked to perfection. Served with a side of steamed veggies, brown rice and Tofu Tahini.

**Risotto** ..... \$14

A pearl barley risotto with summer squash, portabellas, carmelized onions, and asiago cheese.

Ⓥ **Wicked Thai Peanut Stir-Fry** ..... \$13

Our house made Thai peanut sauce served over organic soba noodles, grilled carrots, peppers, broccoli, onions, and garlic, and grilled tempeh. Topped with green onions, cilantro and gomasio.

Ⓥ Ⓞ **Sesame Rice and Tempeh** ..... \$14

Grilled tempeh served over sesame rice, and topped with a citrus chili glaze. Cucumber salad on the side.

Ⓥ Ⓞ **Chilled Melon and Basil Soup** ..... \$12

A light, late summer treat. This is a chilled soup made with cantelopes , basil and lime. Served with a small tomato, balsamic salad. (Optional house made onion herb roll)

**Summer Squash Ravioli** ..... \$15

Our fresh pasta dish of the week! Handmade raviolis stuffed with a variety of local summer squash and a blend of fresh herbs and cheeses. Topped with a light butter and thyme sauce.