



**#DineWithPurpose**  
\$1<sup>00</sup> From Every Meal Sold  
Goes Towards The FGCU Scholarship



GREG NORMAN™  
AT MIROMAR OUTLETS

porterwright



**\$36 PER PERSON**  
3 COURSE DINNER  
ALL NIGHT LONG  
DECEMBER 2<sup>ND</sup> - 15<sup>TH</sup>

**LINGA**



# VEGAN MENU

## STARTER

### DOLMEH (STUFFED GRAPE LEAVES)

GRAPE LEAVES STUFFED WITH ORGANIC RICE,  
ROASTED VEGETABLE DIP

### VEGAN DELIGHT SALAD

WATERMELON, STRAWBERRIES, FIGS, BEETS, GARBANZO BEANS,  
BABY FIELD GREENS, CHAMPAGNE VINAIGRETTE.

### GARBANZO, LENTIL AND SWEET PEA SOUP

ENHANCED WITH CUMIN, CORIANDER, GARLIC & VEGETARIAN BROTH

### MEDITERRANO SALAD

ARTISAN GREENS, TOMATOES, PICKLED RED ONION, OLIVES,  
CUCUMBER, GARBANZO BEANS, RAISINS, ROASTED FLEX SEEDS AND  
FIG CHAMPAGNE VINEGARATE

### GRILLED ARTICHOKE

CITRUS GREMOLATA SAUCE

## ENTRÉE

### VEGAN PAELLA

AUTHENTIC SPANIARD PAELLA, SLOW COOKED AND SERVED IN THE TRADITIONAL PAELLERA DISH,  
SAFFRON RICE AND ASSORTED VEGETABLE

### VEGETARIAN DELIGHT

BAKED TOMATO STUFFED WITH MEDITERRANEAN COUSCOUS, DOLMEH (GRAPE LEAVES STUFFED WITH ORGANIC RICE), SAUTÉED  
SPINACH WITH GARLIC-WHITE WINE, SEASONAL VEGETABLE

### SPINACH PASTA WITH ARTICHOKE AND VEGAN CHORIZO

FRESH ROLLED SPINACH FETTUCCHINE, ARTICHOKE, SEASONAL VEGETABLES,  
LIGHT WHITE WINE, OLIVE OIL, CELERY ROOT AND ROASTED GARLIC PUREE SAUCE.

## DESSERT:

**BAKLAVA OR  
MANGO SORBET**

