



VEGAN MENU

A la Carte

Starter 9

Hearts of Palm “Crab” Dip

Hearts of Palm, Vegan Mozzarella Cheese, Green Onions, Pimentos, Kite Hill Vegan Yogurt, Dijon, Kelp, White Wine, Toast Points, Panko Crusted

Entrée 25

Choice of

Black Bean Tempeh “Wellington”

Marinated Gainesville Black Bean Tempeh, Mushroom Walnut Duxelle, Spinach, Onions, Port Shallot

Grilled Tofu

Citrus Garlic Gremolata, Israeli Couscous, Seasonal Vegetable, Balsamic Glaze

Pasta Pomodoro & Lentil “Meatballs”

Chef’s Selection of Pasta, Pomodoro Sauce, Olive Oil, Basil, Vegan “Cashew” Mozzarella, Lentil Meatballs, Vegan Parmesan

Dessert 9

Cashew Lemon Cheesecake

Vegan Whipped Cream, Blackberries



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3 Course Menu 35

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Entrée

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Dessert

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