

KRES VEGAN

\$40 PRE FIX 3 COURSE MENU

Starter

Choice of One

Chevre Garden Salad

Mixed Greens, Pickled Beets, Carrots, Red Onion, Pecans, Lemon Garlic Chevre, Santorini Dressing

Chickpea & Artichoke “Crab Cake”

Chickpea’s, Artichoke Hearts, Old Bay, Flax Seed, Kelp, Panko, Vegan Mayo, Dijon, Lemon, Dill, Mixed Greens, Vegan Remoulade

Entrée

Choice of One

Vegan “Beef” Wellington

Sautéed Pea Protein – Black Bean Blend, Mushroom Walnut Duxelle, Spinach, Onions, Port Shallot Demi, Puff Pastry

Marinated Fried Tofu

Marinated Tofu, Torchio Cashew Alfredo, Arugula, Roasted Red Peppers, Basil Oil

Pasta Pomodoro & Lentil “Meatballs”

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

Dessert

Choice of One

Cashew Raspberry Rose Cheesecake

Vegan Whipped Cream, Raspberry Coulis

Chocolate Brownie ala Mode

Almond Butter Cream Ice Cream, Whipped Cream, Carmel, Cherry

9.10.19