

# 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

#### **Black/ White Chocolate Cake**

Chocolate Cake with Berry Compote, Frosting, Whipped Cream

9.6.19