

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

Lion’s Mane “Veal” Picatta

Pan Seared Lion’s Mane Mushroom, White Wine Lemon Garlic Capellini, Heirloom Tomatoes, Spinach, Capers, Cashew Creme

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 Pumpkin Cheesecake

Vegan Whipped Cream, Carmel

Chocolate Brownie a la Mode

“The Greenery Creamery” Cherry Chocolate Chunk, Whipped Cream, Cherry (Coconut & Almond Based)

10.15.19