



Saturday, October 17, 2020

Starters

Table listing starters such as Lobster Bisque, Snake River Wagyu Carpaccio, Pan Seared Diver Sea Scallops, etc. with prices.

Salads Fresh and Local Produce

Table listing salads like Garden, Chophouse Caesar, Hearts of Romaine Wedge, etc. with prices.

Classic & Creative New Concepts and Classics Reimagined

Table listing creative dishes like NY Strip Au Poivre & Shrimp, Filet Wellington, Duo of Duck, etc. with prices.

From the Sea From Our Local Fishermen

Table listing seafood dishes like Yellowfin Tuna, Black Grouper, All Natural Salmon, etc. with prices.

Steaks and Chops House Aged & Hand Cut

Table listing steak and chop options like Filet Mignon, Ribeye, Mountain River Ranch N.Z Elk, etc. with prices.

Gorgonzola 8 Berkshire Pork Belly 11 Savory Mushrooms 9 Oscar 12

For The Table

Table listing side dishes like Crispy Brussel Sprouts, Truffle Fries, Bacon Mac & Cheese, etc. with prices.

Locally Owned & Operated Since 2003

MAKE YOUR RESERVATION NOW On-line at www.kresrestaurant.com or Call 407-447-7950 www.facebook.com/kreschophouse

18% Service Charge is added to parties of 6 or more

\*There is an increased risk associated with consuming raw or undercooked meat, poultry or seafood. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are a greater risk of serious illness from raw oysters & should eat oysters fully cooked. \*\*Contains pasteurized raw egg

# Kres Vegan

\$40 Pre Fix 3 Course Menu

## "Kaia" Vegan Saturdays Featuring Our Vegan Chefs

### **Starter** *Choice of One*

<b>Chickpea &amp; Artichoke "Crab Cake"</b> - Old Bay, Flax Seed, Kelp, Panko, Mayo, Dijon, Remoulade	<b>12</b>
<b>Caprese</b> - Cashew Mozzarella, Basil Oil, Cracked Pepper, Balsamic, Basil, Maldon Salt	<b>9</b>
<b>Carrot Smoked "Salmon" Toast</b> - Almod Milk Cream Cheese, Creme Fraiche, English Cucumbers, Avocado, Dill, Capers	<b>11</b>
<b>Portobello "Escargot"</b> - Portobello Mushrooms, Vegan House Butter, Baguette, Lemon	<b>10</b>
<b>"Oyster" Rockefeller</b> - Oyster Mushrooms, Spinach, Seaweed Caviar, Pernod, Parsley, Kelp, Parm	<b>15</b>

### **Entree** *Choice of One*

<b>Vegan "Beef" Wellington</b>	<b>30</b>
Sautéed Pea Protein (Black Bean Blend), Mushroom Walnut Duxelle, Sweet Potato Mash, Asparagus Port Shallot Demi, Puff Pastry	
<b>"Chicken" Seitan Parmesan</b>	<b>25</b>
Pomorodo, Olive Oil, Basil, Macademia Nut "Mozzarella", Sauteed Vegetables, Linguine, Vegan Parm	

### **Dessert** *Choice of One*

<b>"Blondie"</b> - Chocolate Chip Cookie, Infused With Oreos & Brownie, Vanilla Ice Cream	<b>11</b>
<b>Molasses Spiced Cookie</b> - Warm Fall Cookie, Vanilla Ice Cream	<b>12</b>

## Classic & Creative Cocktails

<b>The Honeymooner</b>	<b>10</b>
Vodka, Pear Liquor, St. Germaine, Sour	
<b>Citrus &amp; Spice</b>	<b>10</b>
Gin, St. Germaine, Ginger Ale, Blood Orange, Lime	
<b>The Dark Witch</b>	<b>10</b>
Tequila, Blackberries, Jalapenos, Agave, Lime	
<b>Spiced Manhattan</b>	<b>10</b>
Spiced Rum, Sweet Vermouth, Angostura Bitters	
<b>New York Sour</b>	<b>10</b>
Bourbon, Simple Syrup, Lemon, Malbec	
<b>Blackberry Bramble</b>	<b>10</b>
Gin, Blackberries, Mint, Cucumber, Soda	
<b>Basil Fresca</b>	<b>10</b>
Vodka, Strawberry-Basil Infused Simple, Lemon	
<b>Italian Fizz</b>	<b>10</b>
Limoncello, Amaretto, Prosecco, Lemon Juice	
<b>Pecan Old Fashioned</b>	<b>10</b>
Bourbon, Praline Syrup, Walnut Bitters	

## Sweets

<b>Fresh Seasonal Berries</b>	<b>10</b>
Mixed Berries, Orange Liqueur Creme Anglaise	
<b>Molten Turtle</b>	<b>9</b>
Warm Chocolate Lava Cake, Blueberries, Pecan Praline Ice Cream	
<b>White Chocolate Bread Pudding</b>	<b>10</b>
Housemade White Chocolate Bread Pudding, Whiskey Sauce, Caramel Sauce, Vanilla Ice Cream	
<b>Italian Cheesecake</b>	<b>11</b>
Housemade Sambuca & Espresso Infused Cheesecake, Chocolate Sauce	
<b>Crème Brulee</b>	<b>9</b>
Grand Marnier & Fresh Mixed Berries	
<b>Limoncello or Orangelcello</b>	<b>10</b>
House Made Liquid Dessert	