



KRES VEGAN JANUARY 2023

\$45 PRE FIX 3 COURSE MENU

A La Carte

Starter

Choice of One

- Oyster "Rockefeller" GF 13**
Sautéed Oyster Mushrooms, Spinach, Onions, Pernod, Parsley, Kelp, Vegan Parmesan
- Portobello "Escargot" 11**
Portobello Mushrooms, Vegan House Butter, Baguette, Lemon
- Chickpea & Artichoke "Crab Cake" 13**
Old Bay, Kelp, Panko, Mayo, Dijon, Remoulade

Entree

Choice of One

- Vegan "Beef" Wellington 30**
Sautéed Pea Protein (Black Bean Blend), Mushroom Walnut Duxelle, Fingerling Potatoes, Asparagus, Port Shallot Demi, Puff Pastry
- Tofu "Salmon" Filet 30**
Tofu Marinated With Kelp & Miso, Pearl Pasta, Green Olives, Red Peppers, Artichokes
Lemon Dill Cream
- Blue Cheese "Beef Steak" GF 29**
Chickpea, Mushroom & Oat Patty, Smashed Fingerlings, Asparagus, Blue Cheese Creme
- "Chicken" Seitan Parmesean 28**
Linguini, Sautéed Vegetables, "Macadamia Nut Mozzarella", Pomodoro, House Mozzarella
Vegan Parmesean

Dessert

Choice of One

- "Brookie" - Chocolate Chip Cookie, Infused With Oreos & Brownie, Vanilla Ice Cream 12**
- Cashew Cream "Sundae" - Vanilla Ice Cream, Chocolate & Carmel, Choice of Toppings 12**