



# KRES VEGAN November 2022

\$45 PRE FIX 3 COURSE MENU

A La Carte

## ***Starter***

Choice of One

<b>Oyster "Rockefeller"</b>	<b>GF</b>	<b>13</b>
Sautéed Oyster Mushrooms, Spinach, Onions, Pernod, Parsley, Kelp, Vegan Parmesan		
<b>Portobello "Escargot"</b>		<b>11</b>
Portobello Mushrooms, Vegan House Butter, Baguette, Lemon		
<b>Chickpea &amp; Artichoke "Crab Cake"</b>		<b>13</b>
Old Bay, Flax Seed, Kelp, Panko, Mayo, Dijon, Remoulade		

## ***Entree***

Choice of One

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

## ***Dessert***

Choice of One

<b>"Brookie"</b> - Chocolate Chip Cookie, Infused With Oreos & Brownie, Vanilla Ice Cream	<b>12</b>
<b>Cashew Cream "Sundae"</b> - Vanilla Ice Cream, Chocolate & Carmel, Choice of Toppings	<b>12</b>
<b>Creme Brulee</b> - Fresh Mixed Berries, Turbinado Sugar, Madagascar Vanilla	<b>12</b>