



KRES VEGAN September 2022

\$45 PRE FIX 3 COURSE MENU

A La Carte

Starter

Choice of One

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| 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, Flax Seed, Kelp, Panko, Mayo, Dijon, Remoulade | |

Entree

Choice of One

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| Vegan "Beef" Wellington | 30 |
| Sautéed Pea Protein (Black Bean Blend), Mushroom Walnut Duxelle, Fingerling Potatoes, Asparagus, Port Shallot Demi, Puff Pastry | |
| Blue Cheese "Beef Steak" GF | 29 |
| Chickpea, Mushroom & Oat Patty, Smashed Fingerlings, Asparagus, Blue Cheese Creme | |
| "Chicken" Seitan Parmesean | 28 |
| Linguini, Sauteed Vegetables, "Macadamia Nut Mozzarella<Pomodoro, House Mozzarella Vegan Parmesean | |

Dessert

Choice of One

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