

OUR 12TH ANNUAL VEGAN GALA

ThanksLiving

SATURDAY, NOVEMBER 18 2017



All-Vegan Menu by Chef Rachel Klein

(Menu is subject to minor changes based on seasonal ingredient availability.)

Hors d'oeuvres

Crispy maitake dumplings

Sweet potato latkes with pickled squash and cranberry chutney

Cashew cream tartlets with caramelized onion and grilled apple (Contains nuts)

Starters

Butternut and delicata squash bisque with sage cornbread (Gluten free and nut-free)

Micro greens salad with black pepper and lemon tofu ricotta and pomegranate reduction
(Gluten free and nut-free)

Entree

Roasted cranberry glazed seitan

Black garlic and brown sugar bread stuffing cake

Caramelized onion aioli

Green bean slaw

*Gluten free entree

Pumpkin and rosemary risotto cake

Maple glazed tempeh

Black garlic and caramelized onion gravy

Green bean slaw

Delectable vegan desserts by Sweet Maresa's

Beer courtesy of Smart Beer

Wines courtesy of Whitecliff Vineyards

Soft drinks, filtered water, tea, and coffee

