

# THANKSLIVING 2018

## ALL-VEGAN MENU BY CHEF CHRIS KIM & REBECCA LOPEZ-HOWES

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

*Inspired by the local bounty of upstate New York. The Leni Lenape people planted three plants together-- corn, bean, squash-- because the 3 "Sisters" supported each other as they grew. These three plants were the backbone of the Lenape diet.*

### First

Sham musubi with plum preserve

Chanterelle rillettes canapé

Fry bread with fennel confit (GF)

### Second

Mole atole - amusing shot of corn porridge (GF)

Root salad - roasted local roots and hardy greens (GF)

### Third

Pozole - fire roasted jackfruit and hominy stew (GF)

### Fourth

Smoked seitan roast - hand crafted with local roots

Whole roasted brassica - brined and fire roasted cauliflower (GF Entree)

Stuffed pumpkin (GF)

Delectable vegan desserts by Sweet Maresa's

Wines courtesy of Whitecliff Vineyards

Nonalcoholic drinks, filtered water, tea

Coffee service courtesy of Brewing Good Coffee Co.

