



We are offering the following options in addition to our regular menu.

## Vegan with a Vengeance

**All 4 courses for \$17**

This month we feature recipes from Isa Chandra Moskowitz, America's most popular Vegan Chef. Author of "Vegan with a Vengeance", and co-author of the "Veganomicon" and "Vegan Cupcakes Take Over the World" Moskowitz has been cooking up trouble in New York City since the eighties, when she discovered Punk Rock and Vegetarianism. Her public access cooking show, *The Post Punk Kitchen*, is filmed in her small Brooklyn apartment and has been a smash hit since 2003.

**No animals were harmed in the making of this menu**

### Starter

**Potato Latkes** – Isa's take on the traditional potato and matzo meal pancake. These Latkes are complemented with a warm side of chunky roasted Macintosh applesauce. \$5

### Soup

"I like to think of this soup as a babushka (grandma) soup."

**Chickpea & Rice Soup with Cabbage** – Start with sauteed onion and a little dill. You experience the sweet earthiness of carrots, the toothsome bites of cabbage, the succulence of the chickpeas, and the substance of jasmine rice. Simple comforting flavors for a cold winter night. \$4 cup/\$6 bowl

### Supper

**Golden Beet Dinner Salad** – Smoky tempeh croutons, red onion, toasted pecans, and roasted yellow beets top mixed greens that have been slightly wilted then tossed with a warm dressing of pure maple syrup and Boetjes stone ground mustard. \$10

### Sweet

*"Some people think sweet potatoes should only be a side dish; those people are not to be trusted so keep your distance"*

**Sweet Potato Pie with 3 nut topping** – Graham Cracker Crust filled with a sweet potato/silken tofu custard and topped with walnuts, pecans & hazelnuts in a turbinado sugar/ maple syrup. \$5