

# Vegetarian Menu

## Vegetarian Appetizers & Entree Menu

(most dishes can be made vegan with certain substitutions)

### Charred Delicata Squash

V

Perfectly charred Delicata squash, served with fluffy quinoa, tender smoked paprika zucchini, and peppery arugula, all enhanced by a bright and creamy aji amarillo sauce.

### Crispy Maple Soy Glazed "Steak"

V

Crispy plant-based steak glazed in a rich maple soy reduction, paired with miso-marinated asparagus, tender bok choy, and a crisp Brussels sprout salad, finished with sesame garlic sauce and delicate microgreens.

### Peri Peri Cauliflower

V

A bold cauliflower steak seasoned with peri peri spices, set atop a silky carrot purée, with spicy hot paprika yellow squash and crispy patatas bravas, drizzled with fresh chive oil.

### Pesto Asparagus Pasta

VG

Fresh pasta tossed in a luscious pesto cream sauce, complemented by tender asparagus, slow-roasted tomato confit, garlic-herb breadcrumbs, and a dusting of Parmesan for an herby, savory finish.

### Curried Cauliflower Steak

V

A hearty cauliflower steak smothered in rich coconut curry gravy, accompanied by fragrant rice & peas, and topped with dried cranberries, pomegranate seeds, and crunchy pistachios.

### Mushroom Bourguignon

VG

Braised wild mushrooms, carrots, and cipollini onions in a rich red wine reduction, served over creamy polenta with a hint of fresh pomegranate seeds.

### Marsala Cauliflower

VG

Pan-seared cauliflower steak with earthy portobello mushrooms in a savory marsala sauce, served alongside creamy mashed potatoes and fresh spinach, making for a satisfying, robust entrée.

### Jerk Mushrooms

V

Hearty jerk-spiced mushrooms, glazed tofu, atop coconut rice & peas, served with braised curry cabbage, charred carrots, and a drizzle of house-made jerk BBQ sauce for a perfect balance of spice and sweetness.

### Sage Sweet Potato Gnocchi (VG)

Soft, pillowy sweet potato gnocchi in a delicate sage brown butter sauce, topped with crispy fried sage and a rich Parmesan cream sauce.



THE POSH KITCHEN

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## **Pesto Gnocchi**

VG

Gnocchi tossed with hearty dinosaur kale, tomato confit and caramelized onions in a pesto cream sauce, garnished with fresh basil, pine nuts.

## **Eggplant Involtini**

VG

Panko-crust ed eggplant layered with creamy ricotta and gooey mozzarella, baked in a tomato basil sauce, served with sautéed broccoli rabe for a comforting yet refined Italian classic.

## **Crispy Eggplant Parmesan**

VG

A bold cauliflower steak seasoned with peri peri spices, set atop a silky carrot purée, with spicy hot paprika yellow squash and crispy patatas bravas, drizzled with fresh chive oil.

## **Butternut Squash Ravioli**

VG

Tender ricotta-stuffed ravioli with roasted butternut squash in a smooth peppercorn cream sauce, topped with shaved Pecorino, microgreens, and toasted pepitas for added crunch.

## **Curried Cauliflower Steak**

V

A hearty cauliflower steak smothered in rich coconut curry gravy, accompanied by fragrant rice & peas, and topped with dried cranberries, pomegranate seeds, and crunchy pistachios.

## **Truffle Mushroom Risotto**

VG

Luxurious risotto with wild mushrooms in a velvety truffle cream sauce, complemented by asparagus tips, parmesan crisps, and a touch of chive oil for an elegant, earthy finish.

## **Roasted Cauliflower Steak with Harissa**

VG

Harissa-roasted cauliflower steak served with a fragrant herb farro pilaf, creamy tzatziki, and za'atar roasted carrots, garnished with pomegranate seeds and pine nuts for vibrant Mediterranean flavors.

## **Beet & Goat Cheese Napoleon**

VG

Creamy sweet potato-infused grits topped with a smoky mushroom ragout, charred okra, chives, and a drizzle of smoked paprika oil, offering layers of comfort and depth.

## **Fried "Chicken" Oyster**

VG

Crispy, fried oyster mushrooms over sweet potato purée, served with braised collard greens and a decadent smoked Gouda mac & cheese, for a soulful, vegetarian twist on Southern flavors.

## **Vegetarian Gumbo**

VG

New Orleans-inspired gumbo with hearty sweet potatoes, collard greens, red beans, and vegan sausage, served over white rice with a side of hot honey cornbread for authentic Southern flair.

## **Roasted Acorn Squash with Moroccan-Spiced Couscous**

VG

Caramelized acorn squash filled with Moroccan-spiced couscous, chickpeas, toasted almonds, and apricots, topped with a harissa yogurt and garnished with pomegranate seeds and fresh mint.



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