

HOLIDAY FEAST SPECIALS 2022

Portobello 'Turkey' w/Herb Gravy

Portobello Mushroom smothered in Herb Gravy

With Nut Stuffing w/Cranberry Relish

Almonds, Hazelnuts, Pecans, Walnuts, blended to remind you of cornbread dressing; fresh whole cranberries

Mashed Parsnips w/Herb Gravy

Parsnips smoothly blended with Cauliflower and seasoning

Spicy Collards

Spicy seasoning, red bell peppers, onions, our sage crumbles

'CHEEZY' SQUASH CASSEROLE

Yellow Squash, rich sauce made with red Peppers, macadamia nuts, and pine nuts

Dinners \$35, No substitutions

DESSERT TRAY

Tray includes Brownie and choice of 3 other desserts

Brownies

Pecans, Walnuts, carob, sweetened with dates

Lemon Bars

Pecan and date crust, topped with tart ,sweet pudding made with cashews sweetened with Organic Agave

Sweet Potato Pie

Pecan and date crust with fresh organic sweet potatoes, sweetened with dates, so smooth and creamy it's hard to believe it is raw

Strawberry Cheezcake w/Pecan/Caramel topping

Nut crust topped with mango filling sweetened with dates, creamy caramel sauce, topped with fresh strawberries, and sweetened dehydrated pecans

Strawberry Cake

Walnut and date base, layer of strawberry filling, creamy (coconut butter, pine nut) icing, topped with fresh strawberry

Apple Pie

Pecan and Date crust with traditional apple filling

Dessert Tray \$35