



Thanksgiving Dinner

at sacred chow vegan

Cocktails

pomegranate juice margarita
sweet pumpkin juice white sangria

Starters

★ GF ★ autumn salad
roasted brussels sprouts, cauliflower, shallots, raw butternut noodles & baby romaine
tossed in an orange-cranberry vinaigrette.

★ GF red curry-japanese pumpkin stew
served w/ a multi-grain & seed cornbread.

Entrees

★ slow-roasted seitan rollatini
stuffed & roasted w/ shiitake mushrooms, pears, glutinous brown rice, bamboo shoots,
& toasted walnuts; ladled w/ a light coconut gravy; served w/ potato silvers &
cranberry sauce.

★ GF pan-seared cauliflower scampi
served over steamed sweet potato noodles & lightly steamed garden peas.

Tapas

GF rustic steamed caribbean yams
w/ spicy black bean sauce 12

GF lacinato kale
w/ caesar dressing & crispy chickpeas 12

GF brussels sprouts casserole
w/ garlicky cheesy breadcrumbs 12

Desserts

GF pumpkin chocolate ganache pie
served w/ candied pecans, & a drizzle of chocolate truffle cream.

★ GF cranberry caramel cake
w/ silky coconut custard, & sticky, crunchy cranberry caramel.

★ - soy free GF - gluten free

Thanksgiving Day • 12-5 PM • \$75 pp • Reservations
(212) 337-0863 * sacredchowstaff@gmail.com

