

Champaign Vegan Chefs Challenge April 1-30, 2024



Mushroom Risotto With Spicy Quinoa-Mushroom Arancini -\$18 (Vegan/Gluten-Free)

Arborio rice cooked in a wild mushroom and vegetable stock, finished with Vegan Parmesan, and garnished with roasted sweet red pepper puree and two fried arancini stuffed with tri-colored quinoa, sauteed mushrooms and onions, chili flake, fennel seed, and Vegan Parmesan.

Gluten-Free Fettuccini with Vegan Alfredo \$18

Plant based butter, cream and cheese blended together, tossed with gluten-free pasta, baby spinach, grape tomatoes, and topped with toasted pine-nuts,

Cookies & Cream \$7 (Vegan/Gluten-Free)

Vanilla ice cream made with coconut milk and Vegan cream, two peanut butter cookies with Belgian chocolate chunks, garnished with strawberry and mint.

PARTICIPATING BUSINESSES

A Taste Of Both Worlds	Sakanaya
Alto Vineyards	Seven Saints
Big Grove Tavern	Siam Terrace
Billy Barooz Pub & Grill	Stango Cuisine
El Paraiso	The Literary
Hopscotch Bakery + Market	The Poke Shack
Kohinoor Indian Restaurant	The Poke Shack (Mahomet)
Maize at the Station	The Space
Martinelli's Market	Watson's Shack & Rail
Pekara Bistro	

Go. Eat. Vote. | April 1-30
[veganchefchallenge.org/](http://veganchefchallenge.org/Champaign)
Champaign



CHAMPAIGN

**Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.*