

Tuesdays, 4:00 - 6:15 PM Reservations Only.

Use QR code located on back of menu to reserve.

**Pictures for representation purposes only.*



Mushroom Cappuccino

Mushroom Cappuccino is a rich and creamy soup made from blended mushrooms, broth, and cream, served in a cup like a cappuccino.

Appetizers



Vegan Gnocchi Primavera with Spring Vegetables & Watercress Sauce

Vegan Gnocchi Primavera features tender gnocchi tossed with vibrant spring vegetables in a fresh, peppery watercress sauce for a light yet satisfying dish.



Vegan Spring Rolls with Avocado Aioli

Crispy vegan spring rolls filled with fresh vegetables, served with a creamy avocado aioli for a delicious and refreshing bite.

Entrée



Vegan Ramen Noodles with Bok Choy, Pickled Carrots, & Braised Radish

Flavorful vegan ramen noodles in a savory broth, topped with bok choy, pickled carrots, and braised radish for a vibrant and nourishing bowl.



Seared Tofu Bulgogi, Stir-Fried Kimchi Noodles, & Carrot-Ginger Puree

Seared tofu bulgogi paired with stir-fried kimchi noodles and a silky carrot-ginger puree for a bold and flavorful fusion dish.

Dessert



Avocado Sorbet, Black Sesame Caramel, Chocolate Truffle

Creamy avocado sorbet paired with rich black sesame caramel and a decadent chocolate truffle for a unique and indulgent dessert.



Pandan Chiffon Cake with Vegan Coconut Sabayon Sauce

Light and airy pandan chiffon cake served with a luscious vegan coconut sabayon sauce for a fragrant and delicate treat.



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Champaign
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