

WE-HA RESTAURANT WEEK DINNER MENU

January 7th through 20th

kindly choose one from each category



Five Vegan
Courses for

30

soup

HEIRLOOM BEAN CHILI | jalapenos

CURRIED BUTTERNUT BISQUE | pumpkin
seed

salad

BABY KALE | red onion | apricot |
cucumber | agave mustard dressing |
peanuts

FIELD GREENS | beets | farro | carrot
| walnut | maple ginger vinaigrette

CAESAR | kale & romaine | roasted
peppers | crouton

appetizer

IMPOSSIBLE BURNT ENDS | rainbow chard
| pickled mustard seed 11

ARTICHOKE 'CRAB CAKE' | cornichon |
lemon caper 'aioli' | gremolata |
kimchi slaw

EGGPLANT ROLLATINI | 'ricotta' |
marinara | 'mozz' | 'parm' dust |
chive oil | greens

entree

AVOCADO BOWL | 'creamy' tomato farro | kale |
zucchini | sunflower seeds | chili oil

MAC & NO-CHEESE | elbow pasta | cauliflower puree |
roasted mushrooms | chive | black truffle

BUCATINI NO-MEATBALLS | cashew crema | faux
parmesan | zucchini | cherry tomatoes

EGGPLANT STEAK | baby carrots | potato croquette |
green onion | truffle 'aioli'

FRIED RICE | all-them-veggies | crushed peanuts |
ginger soy sauce | sesame seeds

BUFFALO WHEAT MEAT | lentils | carrots |
cauliflower | tofu ranch | celery | our not-so-hot
sauce

IMPOSSIBLE BURGER | faux cheddar | LTO | our
pickles | 'mayo'

add facon +3 supplement

desserts

PUMPKIN BREAD |
macadamia nut
frosting

CHOCOLATE AVOCADO
PUDDING | burnt banana

KEY LIME 'PIE' |
toasted graham
cracker

RAW COOKIE DOUGH |
vanilla coconut milk
ice 'cream' | amarena
cherries | coconut
caramel