

RESTAURANT

SHOP

MATTHEW KENNEY OKC

RAW FOOD ACADEMY

DINNER

enjoy a saketini 7

orange blossom

zipang sparkling sake, orange blossom, rosemary, lemon

key lime

gekkeikan sake, lime, vanilla cream, agave

violet hour

gekkeikan nigori unfiltered sake, lavender, blueberry, lemon

enjoy some bubbly

mimosa 5

organic caposaldo prosecco, fresh squeezed orange juice

prettier in pink 6

organic caposaldo prosecco, gekkeikan sake, strawberries, apple, pineapple

wines by the glass

white

Chardonnay Macmanis 6

Lodi, California

Sauvignon Blanc Santa Rita 120 5

Chile

Pinot Grigio, Lagaria 6

Veneto, Italy

red

Cabernet Sauvignon Macmanis 6

Lodi, California

Merlot Santa Rita 120 5

Chile

Pinot Noir Echelon 7

California

ask for the full list including
biodynamic and organic wines

Our Mission: "Consistently prepare and serve Matthew Kenney's incredibly vibrant signature dishes, real foods in their most healthful raw state. Contemporary cuisine that is never heated above 118 degrees – for the best in flavors and enhanced health, all delivered with knowledgeable and gracious service...in an elegant and intimate atmosphere."

first

'chips and guac'

fork crushed avocado, cacao-corn chips,
pickled green chili, smoked salt, mole 7

avocado dragon roll

heirloom root vegetables, pickled ginger,
smoked shiitake, ponzu 8

kimchee dumplings

coriander wrappers, sweet and sour foam 10

tree nut cheeses

apple crisps, honeycomb, summer peaches 11

spicy vegetable spring rolls

glass noodles, shiitake, tamarind fondue 11

peas and carrots

golden carrot wrappers,
spiced peas, spring onion foam 11

summer garden

vegetable tasting, herbs and flowers, truffle sea salt,
frozen lemon oil 8 / 15

Nut Allergy Notice: While peanuts or other tree nuts may not be a key ingredient in every one of our products, all our food is produced in the same area where products containing various nut items are created. Though best practices are used in the preparation, inadvertent cross-contamination may occur. If you have a nut allergy, please let us know.

salad

caprese

local tomatoes, basil, macadamia cheese 11

sesame kale salad

avocado, sweet arame, gomashio sesame-ginger 11

blt

bibb lettuce, pear tomatoes, coconut bacon, ranch 11

arugula salad

candied walnuts, late harvest vinaigrette, caramelized onions 12

main

green curry noodles

thai coconut, kelp noodles, peachcrest vegetables, basil, chili, almonds 14

bento

summer dumplings, seaweed salad, pickled vegetables, creamy miso 13

the classic summer tomato lasagna

macadamia ricotta, sun cured tomato marinara, pistachio pesto 13

sweet corn ravioli

broccoli rabe, corn-mint relish, green tomato fondue 14

pizza bianco

whipped marscapone, sweet peppers, young arugula, marinara, spicy olive oil 14

popcorn shrimp

king oyster mushrooms, romesco, tartar sauce, parsley powder 16

crimson gnocchi

Local beets, spring pesto, truffle cream 13

MATTHEW
KENNEY

Matthew Kenney was named one of the Ten Best New Chefs in America by Food and Wine magazine when he

was just 27! He received 2 James Beard Nominations for Rising Star Chef in America, and is the author of several books, including Raw Food Real World and Entertaining in the Raw.

After accompanying a friend to a "raw vegan" restaurant, the course of his life - and the health of a multitude of other people - changed forever. Despite Kenney's diet becoming more and more focused on vegetables over time, Chef Kenney was struck by the mental and physical clarity found upon dining raw. Almost instinctively, he came to the realization that his mission as a chef was to introduce more people to the benefits of a raw, vegan lifestyle. This switch to innovative Raw Food cuisine altered his entire way of cooking, eating and living.

Heading to the Midwest on his quest to help people find wellness seemed like the perfect challenge - and Matthew Kenney OKC has been named one of America's Best New Restaurants by Forbes Magazine.

Learn more about Matthew Kenney and his work at www.kenneycuisine.com