

Come to Pulse Where Passionate Chefs Craft AMAZING Culinary Delights...Experience a VEGAN DINING OASIS Brimming with Food That Will Melt in Your Mouth...With A Menu This Delicious You Won't Miss Meat One Bit...

*"I have enjoyed every time I have gone to Pulse. I highly recommend this place."*  
Mary L.

Hey Thomas,

You simply must try Pulse Café. Even though you're a meat-eater, there's so much awesomeness here that you won't mind going meatless. I thought of you during my first visit to this sensational oasis in the middle of a dining desert...where it's hard to find even a **SINGLE** plant-based restaurant.

Walk in, and you are immediately struck with how *homey* it feels.

There are indescribable aromas in the air...**INTOXICATING FRAGRANCES** wafting throughout from all the divinely inspired cooking going on.

The smell of fresh baked bread fills you with wonderful memories of your grandmother's house after she spent the afternoon baking pies and other goodies. Look—I know how much you crave steaks and burgers. And I also know you're thinking of giving up meat.

*Or...at least cutting down.*

*"The Pulse obsession is real...I highly recommend others check this place out- just be prepared for the addiction."* Todd F.

**Healthy Food That's Also Amazingly Delicious!**

Your overindulgence in meat has caused all kinds of health problems. Heart disease. Obesity. Your doctor is telling you that you got to do something.

*And you got to do it fast.*

Once you come here, you'll be convinced that giving up meat won't be so hard after all. Aren't you sick of the old boring places with the old boring choices?

Don't you want to go to a restaurant that embodies the culinary passion a true restaurateur must have in order to make his place a first-rate dining experience? And Thomas...that's what this place is-an experience not to be missed.

### FEEL the Exquisite Aliveness as You Step Through the Door

Even walking in there, you can feel a subtle change in the energy. It's hard to describe, Thomas, but there's an electricity in the air...a vitality... an exquisite *aliveness*.

The décor is **SO OPEN AND INVITING**. To be surrounded by all of this rustic beauty makes everything taste better.

**Let me tell you about it!**

The restaurant is rustic with a comfortable vibe. A gorgeous classical piano adds a classy touch. There are delights for your senses everywhere you turn.

The large double fireplace with comfy couches right in front of the warming flames adds to the immersive ambiance. Sit here and enjoy a nice relaxing cup of tea while you wait for your food to be delivered to you. There's so much light in the restaurant. You are *bathed in radiance wherever you go*.

### Friendly Farmhouse Fare

**It's as if when they carted in all of the delicious organic vegetables, they also carted in the sunshine.**

Three lamps above the double fireplace cast just the right light to give everything an amber glow. It feels so cozy here...like your friendly neighbor down the road invited you to his farmhouse for a leisurely Sunday dinner.

I couldn't wait to devour something the minute I walked through the door!

I waltzed up to the counter with my ravenous hunger in tow and ordered up a Philly Cheese Steak. The brick oven visible from the counter adds to the rustic charm. Ever have a Philly Cheese Steak, Thomas? Well, this one was right up there with the best of them.

**BUT ONLY THIS ONE WAS VEGAN.**

It was made by inspired artisan chefs who are passionate for creating culinary creations *you will remember forever.*

Pulse's devotion to the art of hand-crafting exquisite masterpieces of food perfection sets them **ABOVE ALL OTHERS.**

If fresh out-of-the-oven blueberry cheesecake, vegetable burgers hearty enough to make you say no to burgers made with meat, and superb farm-to-table cuisine is your cup of tea, then this is the place for you. The food at Pulse is super healthy, yet they still manage to execute flawless dishes loaded with flavor.

*And they make their own delicious nut cheeses!*

Everything is handcrafted, 100% plant-based goodness. They have lots of daily specials—the day I was there, they were offering a grilled soy chicken burrito for \$11. People who ordered it couldn't stop talking about it.

*"I've been eating vegan for decades and this is the nicest vegan restaurant I've been to on the East Coast and possibly anywhere." Mark D.*

### Fresh Vegetables Straight Off the Vine

The veggies come from Five College Farms...just down the road. They pick vegetables at the peak of their flavor each morning in season. And then, they bring it all (with the dew still on it) to the restaurant. This is about as close to farm-to-table as you possibly can get.

Just imagine sinking your teeth into succulent heirloom tomatoes right off the vine.

**And it's hard to believe there's nary a microwave or fryer in sight.**

It's because the people at Pulse know what's the good of delivering fresh organic vegetables if you are only going to nuke and deep fry the flavors right out of them?

The only problem I had, was WHICH delicious dish I was going to try next.

I know you ADORE Mexican food and so do I.

For my next culinary adventure, I decided to go with something called a "Haystack." This is a brightly colored Mexican bowl with pinto beans, lettuce, Pico de Gallo, plant-based nacho cheese, black olives, bell peppers, scallions, lime crema, and organic corn tortilla chips.

It was like a fiesta in my mouth...if you can forgive the tired phrase.

**And let me tell you about the sweet corn tamales!**

These were stuffed with well-seasoned zucchini, black beans, and red bell peppers. The roasted corn in them added a nice pop of sweetness. All served with generous helpings of homemade salsa and guacamole.

And smothered in a bold New Mexico red chile sauce with surprisingly tasty vegan cheddar cheese.

**LET ME TELL YOU...THESE TAMALES HAVE AN AUTHENTIC MEXICAN TASTE THAT WILL BLOW YOU AWAY.**

*And they were so moist and tender!*

This food here is so amazing, I could eat here every day and never grow tired of it. Such delicious food that just **HAPPENS** to be plant-based. So simple, yet so satisfying.

[Yummy Burgers Hearty Enough for Hardcore Carnivores](#)

Take a big tasty bite of the Pulse burger with avocado.

This is a black bean grain patty, accompanied by crisp lettuce leaves, juicy heirloom tomatoes, tangy pickles, spicy aioli, tasty tofu cheese, and lavished with caramelized onions...all on a toasted whole wheat bun.

I know you'll flip over these meaty delights.

Or perhaps you'll pamper your taste buds with the Cajun tofu burger. It is served on a scrumptious pretzel bun. This concoction is so veganlicious (I hope you don't mind me coining a new word, but I am afraid all the inspired Pulse food almost demands it.)

This is scrumptious vegan dining smack dab in the middle of the picturesque Pioneer Valley.

[Delectably Fresh Salads That Will Delight Your Senses](#)

*“Pulse Cafe has by far the best vegan Mac & Cheese I've ever had. And that is coming from someone who is not a vegan, yet.” Tanya V.*

Get a forkful of the Mediterranean Kale Salad. They actually massage the kale before sprinkling it with a spicy Mediterranean dressing. This salad is so luscious...like basking in all the pleasures of a fine spring morning with the dew still in the air.

Every vegetable explodes in your mouth in a symphony of exquisite flavors. The dressing is tangy and sweet...accentuated with freshly picked oregano and basil. The amount of tartness was just **PERFECT**. It's very similar to a traditional Greek dressing but with ten times the flavor.

The combination of the vegetables and the Mediterranean dressing with just the just the right amount of tanginess was simply indescribable.

*Thomas, I suggest you top your salad with a little smoked tofu.*

Before you roll your eyes my friend, let me tell you that this stuff is far from boring. The people here take that white block of curd and perform culinary alchemy in that kitchen of theirs that transforms something mundane into something magical.

Allow me to let you in on a little secret:

### **THE WAY THEY COOK THEIR TOFU IS OUT OF THIS WORLD.**

The kitchen magicians may sear it, caramelize it, and simmer it in flavorful sauces.

Or sometimes they slow smoke the tofu for 4-6 hours over hardwood oak and applewoods. The smoke suffuses the tofu with a taste both savory and sweet. I hear they use a secret spice rub to pull off this epic feat.

*The food here feeds both body and soul.*

You'll find all the comfort food served in traditional restaurants...only yummiier and healthier.

Try the Pizza Margherita with gluten-free crust and vegan cheese made with cashews. The crust of this pizza is amazingly crisp...the sauce delightfully piquant...the cheese so bubbly and delicious.

The waitperson serves the mac and cheese in a cast iron skillet smothered in bread crumbs and delivers it to your table *sizzling hot*. The mushroom and spinach

calzone will just melt in your mouth. You'll think you died and went to calzone heaven!

**I decided to return for Sunday brunch.**

This dining extravaganza is served all day on Sundays and has to be seen to be believed. Although it was difficult to choose, I finally ordered the chik'n and waffles.

**The juxtaposition of the sweet waffles and the pure maple syrup with the savory chik'n sent my taste buds into PAROXYSMS of ecstasy.**

There's also a tofu scramble that comes with toast buttered with vegan margarine, home fries, and steamed kale. Not to mention the tofu benedict, made with seasoned tofu, tomato, spinach, and their own house-made hollandaise sauce. Stacked on an English muffin and topped with scallions. With roasted potatoes served on the side.

**What better way to enjoy a BEAUTIFUL SUNDAY MORNING?**

[Rich Creamy Desserts...Refreshing Cold-Pressed Juices](#)

Drinks and desserts are wonderful here too. The desserts are made with unrefined, unbleached, 100% organic ingredients. I had a delicious orzo latte and a slice of pineapple orange mango cake. I hear the turmeric latte is great on a cold winter's day.

**Should I tell you about the apple-caramel cheesecake?**

This was so good. The salted caramel sauce was rich in flavor and contrasted nicely with the tart apples. A thick, silky layer of cashew cheese and the chunky nut and date crust all work together to win over even hardcore carnivores.

**I know it won me over!**

Pulse is also famous for its juice that is cold-pressed, raw, and unpasteurized. This refreshing juice fills you with a **VITALITY** that puts a zing in your step.

And you'll want to check out their market.

Here you can purchase ingredients to make your own divinely inspired vegan meals at home. And after tasting how good the food is here, this is something you'll definitely want to do.

*Bring a little bit of the Pulse magic to your own kitchen!*

Here, you can find tons of vegan specialty items you won't find in a typical grocery store. I've searched high and low for these items in other places and couldn't find them anywhere. It's awesome to see so many vegan brands under one roof!

**Have I convinced you yet to dine at this one-of-a-kind establishment?**

If so, let me pick you up on Friday evening around 5:00 PM. The dinner is on me. The wonderful David Bartley will be playing jazz standards on the piano. I think you'll find your experience here to be absolutely delightful in every way imaginable. **SO, WHAT DO YOU SAY?** Call me by Wednesday at the latest if you want to take me up on my offer.

*You won't regret it!*

Talk to you soon,

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