

plant loving

Valentine's Day

First Kiss \$54

Appetizer (GF | SF | NF)

Sauteéd maitake mushrooms with cauliflower mash and fennel fronds.

Entree

Handmade beetroot & ricotta ravioli with white wine spinach and shallot sauté, and pine nut & pepita dressing, finished with fresh herb microgreens.

Dessert (GF | NF)

Strawberry cheesecake with vanilla graham cracker crust, salted chocolate bark and champagne strawberry sauce.

Love at first Bite \$58

Appetizer

Cajun-spiced mac & yease topped with panko bread crumbs.

Entree (NF | SF)

Slow cooker stew with mashed potatoes, buttery puff pastry, frisée, radicchio, and fennel salad with lemon vinaigrette.

Dessert (GF | SF)

Lemon cashew pear tart with brandy sweet cream, vanilla soaked hazelnuts, and pear wafers.

Date Night \$56

Appetizer (GF | SF)

Middle Eastern yam soup with sumac, pomegranate, and toasted pine nuts.

Entree (GF | SF)

Kofta-style plant meat skewers served with quinoa tabbouleh, chickpea cucumber salad, and tzatziki sauce. Served with grilled flat bread and kumquat marmalade.

Dessert (SF | NF)

Blood orange & ginger ice cream cake with salted caramel sauce and cardamom sweet cream.

plum

bistro

We are happy to split checks a maximum of 4 ways. **A 20% service charge is included** on each check. None of the service charge is payable directly to the employee(s) servicing you. Instead, the company retains the entirety of this service charge, which helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. **Please inform our staff of any serious food allergies** so that we may serve you better. If you have Celiac Disease we ask that you consider all of our food is prepared on shared equipment before consumption.