

plant loving

Thanksgiving

The Great Harvest \$65

Starter

Pan roasted mushrooms with roasted garlic, butter, and thyme sauce.

Appetizer

Mac & Yease, our famous vegan macaroni and cheese.

Entree

Sage butter seitan with roasted shallots, skillet gravy, cornbread dressing, and maple cinnamon cranberry pear sauce.

Dessert

Pecan praline pumpkin cheesecake with ginger graham cracker crust.

The Adriatic Feast \$67

Starter (GF)

King oyster, fennel, and grilled grape salad with endive and fresh herbs.

Appetizer (GF)

Halloumi cashew cheese, cherry tomatoes, and figs with pomegranate molasses.

Entree (GF)

Persian fried fish, turmeric mashed potatoes, tomatoes, onions, fresh herbs, and pomegranate seeds.

Dessert (GF)

Black currant and rosewater ice cream with coconut shortbread.

The Foragers Bounty \$65

Starter

English pea, fresh herbs, and bibb lettuce salad with citrus tarragon dressing.

Appetizer

Cheese filled mashed potato cakes with dill aioli, fresh herbs, and lemon.

Entree

Pecan sage portobello wellington, yam mash, sauteed pea vines, and mushroom jus.

Dessert

English sticky toffee pudding, dates, toffee sauce, and holiday spiced vanilla ice cream.

plum

bistro

We are happy to split checks a maximum of 4 ways. Plum Bistro has elected to include a **20% service charge** to each bill, 100% of which will be used to achieve equity in pay amongst our staff. **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.