

plum | bistro

## CATERING

### CHEF'S DINNER SAMPLE MENU

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#### Hors D'oeuvre

**Bacon Wrapped Cantaloupe & Arugula Bites**

**Port Wine Cheese & Fig Tart**  
with Balsamic Microgreens

**Roasted Beetroot Crisps**  
with Oyster Mushrooms and Edamame Purée

#### Dinner

**Roasted Yam & Ginger Soup**  
with Toasted Pistachio Dust  
*paired with Barry Family Cellars Pastiche 2017*

**Arugula & Fig Salad**  
with Roasted Quinoa & Spanish Almonds  
*paired with Chateau Beausejour La Petite Robe Poivrée 2011*

**Whipped Cauliflower & Blistered Mushrooms**  
Oven-Dried Caviar Lentils and Micro-Coriander  
*paired with Mongrana, Querciabella Turpino 2010*

**Kofta-Style Plant Skewers**  
with Citrus Marmalade, Yogurt Tahini,  
Blistered Shishito Peppers, and Smoked Sea Salt  
*paired with Mongrana, Querciabella Turpino 2010*

#### Dessert

**Citrus-Ginger Tart**  
with Salted Caramel Sauce and  
Cardamom Sweet Cream