plum | bistro

# **Thanksgiving Dinner**

Thurs. 11/28 2p-7p Text for Reservations: 206-880-8000

### **Appetizers**

Mac & Yease (nf) \$18 Our famous plant loving macaroni and cheese. Available Gluten-free +\$2

**Roasted Pumpkin Soup** (sf) (nf) \$14 Served with local micro greens and artisan crackers.

Almond Bacon Brussels Sprouts (gf) \$18 Charred with toasted almonds, bacon tofu bits, citrus, and parmesan.

Charred Broccolini (gf) (sf) (nf) \$18 Served with sweet red peppers, garlic, and citrus.

Beet & Fennel Salad w/ Whipped Feta (gf) \$18 Served with toasted spicy pecans, citrus, and fresh herbs.

## **Supper Time**

Maple Glazed Holiday Roast with Nana's Cornbread Dressing (nf) \$46 Served with mashed potatoes & gravy, Granddaddy's stewed green beans, and cranberry sauce.

**Pecan & Portobello Wellington** (sf) \$45 Served with mashed potatoes & gravy, savory roasted pumpkin, and cranberry sauce.

Sage Cranberry Glazed Meatloaf (gf) (sf) (nf) \$43 Served with mashed potatoes & gravy, grilled asparagus, and cranberry sauce.

## **Sweet Notes**

#### **Pumpkin Praline Cheesecake** (gf) \$14

Rich & creamy pumpkin cheesecake with a graham cracker crust, topped with sweet caramel sauce and toasted pecans.

#### Salted Caramel Apple Pie *a la mode* (sf) (nf) \$15

Tart apples with rich spices, topped with sweet caramel sauce and vanilla ice cream.

> All food is prepared on shared equipment that processes wheat, nuts, and soy.





 $(\mathbf{gf})$  Gluten-free  $(\mathbf{sf})$  Soy-free  $(\mathbf{nf})$  Nut-free

DISCLAIMER: For any guest with CELIAC or any other GIUTEN sensitivity disorder. WHILE WE OFFER GLUTEN FREE OPTIONS, WE ARE NOT A GLUTEN-FREE KITCHEN. CROSS-CONTAMINATION COULD OCCUR AND OUR RESTAURANT IS UNABLE TO GUARANTEE THAT ANY ITEM CAN BE COMPLETELY FREE OF ALLERGENS. PATRONS ARE ENCOURAGED TO CONSIDER THIS INFORMATION IN LIGHT OF THEIR INDIVIDUAL REQUIREMENTS AND NEEDS

We can split checks a maximum of 4 ways. A 20% service charge is included on each check. 100% of the service charge is retained by the restaurant and any tip left on top of the service charge goes directly to the employee that served you. The service charge helps ensure that our entire valued service team receives competitive industry compensation and access to benefits. 042321