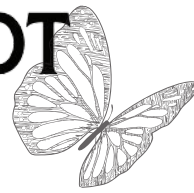


BLOSSOM & ROOT

EAT · DRINK · PLANT
\$60 per person



{ share plates }

pick two to be shared family style

Maple Glazed Brussels *gf*
kaffir lime leaves, thai chili, thai basil

Fritters *gf*
seasonal vegetables, chipotle glaze, sesame seeds, creamy herb dressing

Mac & Cheese *gfo*
creamy cheese sauce, crispy onions & potatoes

Bread Plate *gfo*
grilled sourdough, house made seed bread, herb butter, mushroom butter, seasonal jam, climax 'bleu cheese', plant based honey

Crab Cakes *gf*
lions mane, pink oysters, togarashi aioli, pickled onions, herb salad, lemon

Beet Carpaccio *gf*
garlic tahini, makrut maple lime, peanut almond cashew crunch, herb salad, brittle dust, sesame

{ entrées }

pick four for your guests to choose from

Mushroom Steak Salad *gf*
grilled maitake, little gems, radicchio, 'bleu cheese' crumbles, watermelon radish, fennel, apples, toasted sunflower seeds, fried onions, 'bleu cheese' dressing contains soy

Roasted Vegetable Yellow Curry *gf*
kabocha squash, lions mane, red bell peppers, carrots, cauliflower, kaffir lime leaf, thai basil, jasmine rice, pickled red onions, jalapeños

Tofu Bowl *gf*
your choice of fried or seared tofu, brown or white rice, topped with chili jam, broccolini, pickled onions

Bucatini Puttanesca *gfo*
east bay artisan pasta, tomatoes, olives, capers, calabrian chili, fried basil, parmesan

Funghi Sando *gfo*
crispy maitake, creamy slaw, pickled jalapeños, charred chili jam, served with potato salad

B&R Burger *gfo*
chickpeas, black beans, shitake, little gems lettuce, tomato aioli, sliced cheese, maple smoked mustard, fried onions, house pickles, served with potato salad

{ dessert }

pick one to serve to your guests

House Made Chocolate Chip Cookie *gf (served individually)*

Lemon Chia Seed Pudding *gf (each served for two guests to share)*
cashew lemon cream, graham cracker dust, chia seed pudding

Chocolate Oreo S'more Mousse *(each served for two guests to share)*
dark chocolate, coconut, oreo, torched marshmallows