

BLOSSOM & ROOT

EAT • DRINK • PLANT



\$60 per person family style menu

{ pass on trays }

choose 1

Tofu Skewers *gf*

mini skewers, satay peanut sauce

Mini Crab Cakes *gf*

lions mane, pink oysters, togarashi aioli, pickled onions, herb salad, lemon

{ starters }

choose 2

Fritters *gf*

seasonal vegetables, chipotle glaze, sesame seeds, creamy herb dressing

Bread Plate *gfo*

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

Grilled Caesar Salad *gfo*

petite romaine, spiced chickpea, brioche croutons, parmesan, herb oil (*oil free dressing available*)

Citrus Beet Salad *gf*

crispy lentils, kale, golden beet purée, feta cheese, seed brittle, sherry vinaigrette

Roasted Cauliflower *gf*

multi-colored cauliflower, romesco sauce, herbs, lemon

{ entrees }

choose 3

Pesto Rigatoni *gfo*

east bay artisan pasta, sunflower seeds pesto, arugula, potato chips

Mac & Cheese *gfo*

creamy cheese sauce, crispy onions & potatoes

Bucatini Puttanesca *gfo*

east bay artisan pasta, tomatoes, olives, capers, fried basil, parmesan

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

{ dessert }

choose 1

House Made Chocolate Chip Cookie *gf*

Chocolate Oreo S'more Mousse

dark chocolate, coconut, oreo, torched marshmallows