

# BLOSSOM & ROOT

EAT • DRINK • PLANT



## \$50 per person

### { share plates }

*pick two to be shared family style*

#### **Roasted Cauliflower** *gf*

cauliflower, chopped herbs, romesco sauce

#### **Mac & Cheese** *gfo*

creamy white cheese sauce, crumbled potato chips, crispy onions, garlic oil, parsley

#### **Gigante Beans & Greens**

braised Iacopi beans, kale, grilled broccolini, green garlic, lemony breadcrumbs

#### **Chicory Salad** *gfo*

radicchio, apple, toasted pumpkin seed, herbed breadcrumbs, 'parmesan', balsamic

#### **Crispy Rice & Mushroom Lettuce Cups** *gf*

fermented shiitake, shallot, lime, fried garlic, peanut, gem lettuce cups, herbs

### { entrées }

*pick four for your guests to choose from*

#### **Mushroom Steak Salad** *gf*

glazed maitake, little gems, radicchio, 'bleu cheese' crumbles, watermelon radish, shaved fennel, toasted sunflower seeds, fried onions, 'bleu cheese' dressing

#### **Crab Cake Sandwich** *gfo*

fungi farm mushrooms, horseradish aioli, pickles, arugula, onion

#### **Tofu Bowl** *gf*

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

#### **Buffalo Funghi Sando** *gfo*

crispy maitake mushroom, bleu cheese slaw, pickles, house fermented fresno hot sauce

#### **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 S'more Mousse** *gf (each served for two guests to share)*

dark chocolate, coconut, graham crackers, torched marshmallows