

# BLOSSOM & ROOT

EAT • DRINK • PLANT

**\$65 per person**



{ share plates }

*pick three 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

**Crab Cakes** *gf*

fungi farm mushrooms, togarashi aioli, pickled onions, herb salad, lemon

**Gigante Beans & Greens**

braised lacopi 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

**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

**Kale Radiatorre Pasta** *gfo*

english peas, asparagus, spring onion soubise, ramps, pea shoots, toasted walnut, morels

**Roasted Vegetable Curry** *gf*

yukon gold, lions mane, red bell peppers, carrots, cauliflower, kaffir lime leaf, thai basil, jasmine rice, pickled red onions, jalapeños

**B&R Burger** *gfo*

legumes, little gems lettuce, tomato aioli, sliced cheese, maple smoked mustard, crispy onions, pickles, served with potato salad

{ dessert }

*pick one for your guests to choose from*

**House Made Chocolate Chip Cookie** *gf*

**Lemon Chia Seed Pudding** *gf*

cashew lemon cream, graham cracker dust, chia seed pudding

**Chocolate S'more Mousse** *gf*

dark chocolate, coconut, graham crackers, torched marshmallows