

PLANTA

NEW YEAR'S EVE

FOUR COURSE PRIX FIXE | \$68 PER PERSON

BEVERAGE | 2 hours unlimited

signature cocktails, gentle pours, select beer & wine | \$35 per person

alcohol-free spirits & beverages | \$25 per person

FIRST COURSE

for the table

GF SUSHI PLATTER

unagi eggplant nigiri, firecracker roll, dragon roll

SECOND COURSE

choose one

GF CHICK'N FRIED MUSHROOMS

nuoc cham

GF  BANG BANG BROCCOLI

sweet chili, peanut sauce

KIMCHI BAOS

chick'n fried mushrooms, gochujang

GF TATER TOTS

torched miso, kimchi, korean chili flake,
cilantro, thai basil

GF CRISPY RICE

spicy ahi watermelon, avocado

GF 1,000 LAYER CRISPY POTATOES

caviar, sour cream, chives

GF  SPINACH & ARTICHOKE DIP

cashew mozzarella, tortilla chips

GF CAESAR SALAD

romaine, mushroom bacon, nooch, sesame,
pumpkin seeds

THIRD COURSE

choose one

GF LETTUCE WRAPS

gochujang brussels sprouts, tofu,
pickled ginger, sesame

 VODKA PIZZA

tomato cream, cashew mozzarella,
basil pesto, chili bomba

 SPICY RIGATONI

tomato rose sauce, cashew mozzarella,
nooch, calabrese chili

CHICKEN CACCIATORE

creamy polenta, tomato sauce, capers,
chili bomba

 HAWAIIAN PIZZA

bbq sauce, cashew mozzarella, pineapple,
smoked tempeh, red onion, pickled jalapenos, ranch

UDON NOODLES

truffle mushroom cream

BEEF STROGANOFF

mushrooms, mustard sauce, tater tots

SIDE ADD-ONS

GF BRUSSELS SPROUTS 10
sambal, mint, tempura bits

GF TRUFFLE FRIES 9
nooch, chives

GF BLACKENED BROCCOLI 9

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET (18g protein) 9

GF CRISPY OR BLACKENED TOFU (12g protein) 5

GF AVOCADO (2g protein) 4

STEAK (12g protein) 9

FOURTH COURSE

for the table

 CHOCOLATE BROWNIE

vanilla whipped cream, amareana cherry,
peanuts, chocolate fudge

GF KEY LIME PIE

whipped cream, lime zest, graham cracker crust