

PLANTA VALENTINE'S DAY

FOUR COURSE PRIX FIXE | \$68 PER PERSON

CHEF'S CANAPÉS | served upon arrival

GF cauliflower tots, truffle mayo, nooch

GF cucumber, caviar, sour cream

FIRST COURSE

for the table

GF SUSHI FLIGHT

unagi eggplant nigiri, firecracker roll, dragon roll

SECOND COURSE

choose one

GF CHICK'N FRIED MUSHROOMS
nuoc cham

GF P 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

WAFU CRUNCH SALAD
cabbage, avocado, sesame ginger dressing,
crispy wontons

GF 1,000 LAYER CRISPY POTATOES
caviar, sour cream, chives

THIRD COURSE

choose one

GF LETTUCE WRAPS
gochujang brussels sprouts, tofu,
pickled ginger, sesame

SPICY RIGATONI
tomato rose sauce, cashew mozzarella,
nooch, calabrese chili

PO VODKA PIZZA
tomato cream, cashew mozzarella,
basil pesto, chili bomba

GF P EGGPLANT ROLLATINI
tofu ricotta, spinach, broccolini,
cashew mozzarella

UDON NOODLES
truffle mushroom cream

PEPPERONI PIZZA
tomato sauce, cashew mozzarella

ORECCHIETTE PASTA
mushroom beef ragu, chili bomba

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

♥ DARK CHOCOLATE TART
whipped cream, hot fudge

GF RASPBERRY CHEESECAKE
graham cracker crust, raspberry compote

Service Charge: An 18% service charge will be added to parties of 6 or more guests.

Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen, so cross-contact may occur. Please tell your server about allergies. To keep every dish true to its bold flavor, we kindly decline modifications.

♥ chef favorites

GF gluten friendly

PO contains nuts