

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

STEAMED EDAMAME DUMPLINGS

chili oil, black vinegar

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 JAPANESE SALAD

kelp noodles, wakame, cucumber, sesame, ponzu

GF CAESAR SALAD

romaine, mushroom bacon, nooch, sesame,
pumpkin seeds

THIRD COURSE

choose one

GF TRUFFLE FRIED RICE

mushroom bacon, peas, egg

RAMEN CHILI CRUNCH

karaage chicken, scallion, cilantro

UDON NOODLES

truffle mushroom cream

GF SINGAPORE NOODLES

curry, cabbage, peppers, cilantro,
thai basil, lime

🥜 CHILI CRAB NOODLES

hearts of palm, jackfruit, bok choy sesame,
doubanjiang sauce, peanuts, cilantro

GF BEEF & BROCCOLI

wok seared shiitake 'steak', tofu,
scallion, sesame

PEPPER STEAK LETTUCE WRAPS

peppers, onions, thai basil, hoisin, nuoc cham,
crispy noodles

SIDE ADD-ONS

GF WOK FRIED BOK CHOY 8

sesame ponzu

GF GENERAL D'S CAULIFLOWER 12

peppers, pineapple, sesame, sweet chili

GF BRUSSELS SPROUTS 10

sambal, mint, tempura bits

GF CURRY BEANS & LENTILS 8

(18g protein)

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 MATCHA CHEESECAKE

berry compote, whipped cream, graham cracker crust

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

GF gluten friendly 🥜 contains nuts

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.