

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 BANG BANG BROCCOLI

sweet chili, peanut sauce

STEAMED EDAMAME DUMPLINGS

chili oil, black vinegar

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 JAPANESE SALAD

kelp noodles, wakame, cucumber, sesame, ponzu

THIRD COURSE

choose one

GF TRUFFLE FRIED RICE

mushroom bacon, peas, egg

♥ UDON NOODLES

truffle mushroom cream

RAMEN CHILI CRUNCH

karaage chicken, scallion, cilantro

PEPPER STEAK LETTUCE WRAPS

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

DAN DAN NOODLES

szechuan kamut, coconut milk, sesame, cilantro

GF BEEF & BROCCOLI

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

GF SINGAPORE NOODLES

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

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

♥ DARK CHOCOLATE TART
whipped cream, hot fudge

GF RASPBERRY CHEESECAKE
graham cracker crust, raspberry compote