

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 🥜 BANG BANG BROCCOLI

sweet chili, peanut sauce

GF SWEETCORN ESQUITES

lime mayo, salsa macha

GF JAPANESE EGGPLANT

miso glazed, scallion, sesame

GF OYSTER MUSHROOMS

carrot sesame ginger dressing

GF CRISPY RICE

spicy ahi watermelon, avocado

GF 1,000 LAYER CRISPY POTATOES

caviar, sour cream, chives

GF CAESAR SALAD

romaine, mushroom bacon, nooch, sesame, pumpkin seeds

WAFU CRUNCH SALAD

cabbage, avocado, sesame ginger dressing, crispy wontons

THIRD COURSE

choose one

GF AL PASTOR BOWL

chipotle rice, pinto beans, grilled pineapple, pickled jalapeño, potato chorizo, avocado, pico de gallo

STEAK LETTUCE WRAPS

slaw, thai basil, cilantro, crispy noodles, nuoc cham

QUESABIRRIA

mushrooms, cheese, red chili broth, cilantro, lime

GF 🥜 AVOCADO LIME TARTARE

beetroot tuna, pine nuts, capers, citrus soy, sesame, cilantro, taro chips

GF TOFU SALMON

blackened broccoli, pickled ginger, ponzu, gochujang

UDON NOODLES

truffle mushroom cream

PROTEIN ADD-ONS

CRISPY CHICK'N CUTLET (18g protein) 9

GF AVOCADO (2g protein) 4

GF CRISPY OR BLACKENED TOFU (12g protein) 5

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