

# wildseed

## Dinner Prefix Menu

\$49 per person. All Food is Prepared Family Style for the Entire Table.

We Can Accommodate Most Food Allergies or Dietary Restrictions if Known in Advance

### SNACKS | CHOOSE 1

Red Pepper Hummus - olive oil, iced vegetables

Athenian Eggplant - tomato, dill, garlic, olive oil, seeded flatbread

Spicy Cucumbers - sesame, gochugaru, red onion, avocado, furikake

Green falafel - soy tzatziki, red onion, cilantro

### SMALLS | CHOOSE 3

French Fries - vegan herb aioli, vegan chipotle aioli, curry ketchup

Beet Salad - arugula, pickled fennel, citrus, farro, savory oats, coconut yogurt vinaigrette

Kale Caesar Salad - lacinato kale, gem lettuce, farro, levain croutons, coconut parmesan, vegan caesar dressing

Curried Cauliflower - muhammara, toasted almonds, cilantro

Beet Tostadas - marinated beets, black beans, cabbage slaw, sikil pak, avocado, cilantro, coconut queso (add \$1)

Crispy Brussels Sprouts - smoked tempeh bacon, pickled ginger, miso glaze

Mushroom Zeppole - mushroom fritters, porcini dust, vegan herb aioli

### ENTREES | CHOOSE 3

Hawaiian Pizza - tomato sauce, beyond sausage, pineapple, jalapeno, red onion, cilantro, coconut mozzarella

Winter Pizza - truffled faba milk bechamel, shaved brussels, pear, red onion, smoked tempeh bacon, chili flakes, smoked cashew goo-dah, aged balsamic, coconut parmesan

Peruvian Hodo Soy Tofu Skewer king trumpet mushrooms, sweet potato, aji amarillo, cranberry bean ragout, soy tzatziki, grilled lemon (add \$2)

Spicy Yellow Curry - ginger, turmeric, Thai basil, squash, sweet potato, chard, eggplant, green beans, chickpeas, coconut, cilantro, ancient grains

Masala Bowl - tofu, chickpeas, & cauliflower braised in coconut masala, green chard, pickled carrots, soy tzatziki, sesame seeds, cilantro, lemon, ancient grains

Orecchiette alla Pugliese - broccolini, garlic, chili flake, beyond hot italian sausage, coconut parmesan

Butternut squash ravioli - mushrooms, lacinato kale, lemon, hazelnut, coconut parmesan

### SWEETS | CHOOSE 1

Warm Beet Chocolate Cake - chocolate coconut rum sauce, coconut milk chocolate ice cream, toasted hazelnuts, vegan vanilla whipped cream

Cast Iron Chocolate Chip Cookie - gluten free cookie, vanilla oat milk ice cream, sea salt

Cashew cheesecake - almond streusel, blueberry compote, lemon, toasted coconut, vanilla whipped cream

**A 4% surcharge is added to all orders to support Employee Benefits.**

**A 20% banquet surcharge is added to your contract in lieu of a tip for the staff on shift and the banquet staff for their commission. Please note that the restaurant reserves the right to withhold a portion of the banquet surcharge to cover its expenses when deemed appropriate.**