

WILD PLUM SPRING 2023

greenhouse menu

SERVED FAMILY STYLE, \$95 PP INCLUDES GRATUITY

SNACKS

-Salty Snacks on Arrival (See Add-Ons Below)

STARTER (CHOOSE ONE):

- Housemade Idaho Potato Gnocchi with Asparagus
- Shrimp and Saffron Risotto with Peas (GF)
- Midnight Spaghetti with Anchovies, Garlic and Chili
- Housemade Ricotta Ravioli with Peas and Prosciutto
- Vegan Spicy Buffalo Cauliflower with Cashew "Ranch" (Vegan, GF)

SALAD (CHOOSE ONE):

- Roasted Carrot, Avocado, Fresh Citrus and Cilantro (GF, Vegan)
- Grilled Kale Caesar with Breadcrumbs and Parm
- Marinated Peas with Housemade Ricotta and Prosciutto (Vegetarian option)
- Classic Wedge Salad with Housemade Bacon and Blue Cheese (GF)
- Mixed Lettuces with Crushed Almonds, Lemon and Parmesan (GF, Vegan Option)

ENTREES (CHOOSE ONE):

WE CAN PROVIDE TWO COMPLIMENTARY VEGAN ENTREES PER PARTY

- Beef Tenderloin with Au Poivre Sauce (GF, Add \$5 per person)
- Mushroom Stuffed Chicken Roulade (GF)
- Roasted Steelhead with Dill Beurre Blanc (GF)
- Housemade Prague-Style Meatloaf with Morels
- Housemade Porchetta with Salsa Verde (GF, 4 Person Min.)
- Vegan Stuffed Sweet Potato (GF, Vegan)

STARCH (CHOOSE ONE):

- Mashed Potatoes with Sour Cream + Chives (GF)
- Crispy Potatoes + Shallots (GF, Vegan)
- Organic Cheesy Grits (GF)
- Roasted Buttered Yams (GF)

ALWAYS COMES WITH:

- Seasonal Veggies (GF)
- Add Fresh Baked Rolls + Butter (\$3 pp)

DESSERT (CHOOSE ONE):

- Lemon Ricotta Cake with Whipped Cream
- NY Cheesecake with Brandied Cherry Sauce
- Pumpkin Fritters + Whiskey Caramel Sauce
- Strawberry Apple Crisp + Ice Cream (Can be GF/Vegan)
- Chocolate Pots du Creme (GF)
- Vegan Chocolate Cake (Vegan)

SPECIAL ADD-ONS:

ADD SOMETHING FANCY FOR THE TABLE WHEN YOU ARRIVE

- Steak Tartare with Toast (\$10 pp)
- Brie en Croute with Honey and Pistachios (Serves 4-8, \$30)
- Cheese Board + Olives, Nuts (\$10 pp)
- Cheese & Charcuterie Board (\$12 pp)

***ALL PRICING INCLUDES GRATUITY TO PAY WILD PLUM STAFF A LIVING WAGE. NO TIPPING NECESSARY.**