



PLATO'S 3-COURSE WINTER HARVEST MENU \$68

A menu crafted to highlight seasonality and the diversity of fresh local ingredients. Choose one from each category to revel in the ever changing harvest.

START

wild mushroom bisque 16
black garlic/ crème fraiche/ garlic chips

scallop tom kha 18
bok choy/ tempura enoki/ cilantro/ chili thread

winter greens salad 15
baby kale/spinach/ cucumber/ citrus/ pickled shallot/ poppy seed dressing

MAIN

braised beef short rib 38
confit carrots/ spaetzle/ fried brussels sprouts
au jus/ crispy onion

pan seared halibut 42
fingerling potato/ saffron chamomile fumet/
fennel/ caulilini

cauliflower steak 28
farro/ charred eggplant/ red cabbage/
coconut pistachio dukkah

FINISH

bayer inspired chocolate mousse 18

tiramisu 17
vanilla sponge/ mascarpone custard/ jivara
chocolate mousse/ espresso/ Kahlua

coconut sable 16
coconut crème/ mango mousse/ passion fruit