

café blossom on carmine dinner

appetizers

- ~ trumpet mushroom scallops, cauliflower puree, sweet onion jam ~ 11 (gf, nf)
- ~ steamed tofu dumplings, spicy plum sauce ~ 10 (sf, nf)
- ~ chickpea fritters, sauteed ratatouille ~ 10 (nf)
- ~ mini cordon bleu, crumbed soy filet and bacon, cheddar, steamed broccoli, cauliflower puree, dijon mayonnaise ~ 11 (nf)
- ~ black-eyed pea and potato cakes, chili pepper aioli ~ 9 (nf)

plates

- ~ baby greens and flowers, shaved radish and persian cucumber, sprouts, sunflower seeds, kiwi and avocado paradise dressing ~ 13 (gf, sf, nf, raw)
(available in half portion ~ 8)
- ~ wok fried mushroom salad, sunflower sprouts, cilantro, toasted pumpkin seeds, sesame oil, fresh lemon ~ 14 (gf, nf) (available in half portion ~ 9)
- ~ caesar salad, romaine, shaved white cheese, pan-toasted croutons, marinated shiitake ~ 14 (nf) (available in half portion ~ 9)
- ~ sautéed mushroom risotto, scallion, miso mustard cashew cream, fried leek, carrot, cilantro ~ 17
- ~ grilled tofu steak, lemon caper cream sauce, sautéed spinach, tomato flower ~ 18 (gf, sf)
- ~ spinach fettuccine, mushroom tarragon valute, butter beans, shaved black truffle, toasted tempeh and pine nut crumble ~ 19
- ~ seitan piccata, truffle mashed potato, sautéed mustard greens, brussels sprouts, cherry tomato confit ~ 19 (nf)
- ~ seitan marsala, sage potato cake, sautéed garlic spinach, mushrooms, shallot and thyme marsala reduction ~ 19 (nf)

boards

- ~ roasted mushroom soup, truffle cream ~ 10 (nf)
- ~ cheddar sliders, seitan and mushroom patties, chopped pickle and onion, ketchup, mustard ~ 13 (nf)
- ~ flat bread pizza, crushed cherry tomato, garlic, mozzarella, oregano, basil ~ 15 (nf)
- ~ stuffed cannelloni, swiss chard, ricotta, mushrooms, béchamel, tomato sauce, melted cheese ~ 15
- ~ sausage and dumpling stew, red wine mushroom broth ~ 14 (nf)

sweets

- ~ lavender coconut brulee, vanilla blueberry compote ~ 10 (gf, nf)
- ~ chocolate strawberry parfait, chantilly cream ~ 10 (nf)
- ~ spice cake, caramel bananas, chantilly cream ~ 11 (nf)
- ~ peach and strawberry crumble, vanilla ice cream ~ 11 (nf)

we pride ourselves on preparing every dish fresh to order
as such, please advise us if you are in a hurry!

all of our offerings are always free of animal products,
and all of our food is locally sourced and/or organic whenever possible

please inform your server of any allergy restrictions you may have

for parties of six or more, we do request a 20% gratuity,
which will be added to your bill

chef de cuisine: jeremy scullin