

Valentine's Day Dinner

February 14, 2025

3-Course Menu

First course:

Trumpet mushroom scallops: pineapple sauce, herbs, trumpet mushrooms sliced into scallops and charred. Topped w/a creole remoulade.

Regis Minet: Pouilly-Fume, France, Sauvignon Blanc

Second course: Choice of

Roasted maitake: lapsong tea rub, pinot noir reduction over gouda polenta.

~ Or ~

Lentil loaf: served with a classic maple ketchup sauce, sweet potato mash, cranberry dressing.

Runquist 1448: Sirah & Petit Verdot

Third course:

Chocolate cherry cheesecake: Almond flour brownie base, cashew cream cheese filling with maraschino cherries.

Nacha: Pinot Noir Rose

Wine pairing:

\$45 per person (3 glasses at 5 oz)

\$30 per person (3 glasses at 3 oz)

Additional Refreshments

Cocktails 18

Earl Grey Old fashioned
Sunset lover
White Rabbit
Peartini

Mocktail 10

Kissing Tree

Coffee

Tea (cherry marzipan, cherry cosmo) 7
Espresso 5 single/9 dbl
Cappuccino 6.5
Latte 7.5

A la carte: Additional selections of wine and champagne available by the glass or by the bottle.

Valentine's Day Dinner

February 14, 2025

6-Course Menu

First course:

Cashew cheese board: herbed feta, jalapeno cheddar, fig balsamic, berry pecan
Regis Minet: Pouilly-Fume, France, Sauvignon Blanc

Second course:

Beet ceviche: marinated w/palm hearts, red onion, w/avocado, lemon.

Third course:

Trumpet mushroom scallops: pineapple sauce, herbs, trumpet mushrooms sliced into scallops and charred. Topped w/a creole remoulade.

Fourth course:

Roasted maitake: lapsong tea rub, pinot noir reduction over gouda polenta.
Runquist 1448: Sirah & Petit Verdot

Fifth course:

Wellington: charred wild mushroom blend, mapled jackfruit, lentil stuffing, smoked sea salt, wrapped in puff pastry & baked.

Sixth course:

Chocolate cherry cheesecake: Almond flour brownie base, cashew cream cheese filling with maraschino cherries.
Nacha: Pinot Noir Rose

Farewell

Macaron flight: Rose and Earl Grey

\$95 per person prix fixe, 20% gratuity.

Wine pairing: \$45/person (3 glasses at 5 oz). \$30/person (3 glasses at 3 oz)

Additional Refreshments

Cocktails 18

Earl Grey Old fashioned
Sunset lover
Peartini
White Rabbit
Clover Achiever
Espresso martini

Mocktail 10

Kissing Tree

Coffee

Tea (cherry marzipan, cherry cosmo) 7
Expresso 5 single/9 dbl
Cappuccino 6.5
Latte 7.5

A la carte: Additional selections of wine and champagne available by the glass or by the bottle.

\$95 per person prix fixe, 20% gratuity.

Wine pairing: \$45/person (3 glasses at 5 oz). \$30/person (3 glasses at 3 oz)



Restaurant Week (\$45/person)

Appetizers (Choose 1)

Beet ceviche

Vinaigrette-marinated beets layered w/ palm hearts & avocado.

Tabasco cauliflower poppers

Garbanzo flour breaded cauliflower, air-fried, doused in buffalo sauce, sprinkled with cashew parmesan.

*Option to sub w/ house made ranch.

Entree (Choose 1)

*GF option +2

Lentil Loaf

Baked lentil loaf w/maple ketchup dressing, sweet potato mash, cranberry sauce



Slider Trio (mix of 3)

~ Buffalo maitake

Air-fried maitake mushroom buffalo tempura w/cashew blue cheese on a pretzel bun.

~ BBQ jackfruit

Housemade barbeque sauce w/pulled jackfruit on a pretzel bun.

~ Beet burger

Most popular Beet patty with coleslaw and Russian dressing on a pretzel bun.



Oyster mushroom po-boy

Air-fried, ossed in almond flour, baja seasoning, served on New Orleans po-boy bread w/frisee lettuce, tomato, pickles, horseradish sauce.

Dessert

Caramel Cheesecake

Graham cracker crust, cashew cream cheese, coconut milk caramel

Hours & Info

Lunch: Wednesday – Friday, 11 AM - 2 PM

Dinner: Friday's 5:30 - 10 PM

Mardi Gras High tea: RSVP Feb. 22, Saturday

Meal plans, catering, private events:

Info@PlantryCafe.com 225-505-7411

PlantryCafe.com

5454 Bluebonnet Blvd, Baton Rouge, LA 70809

Our menu is 100% plant-based (there are no animal products), gluten-free (except sandwich bread), mostly organic (without pesticides) & locally-sourced.



Symbol indicates the menu item contains gluten. A 20% gratuity is included on dine-in orders. 3% Credit card charge.





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