

You're invited to a Plum Bistro POP-UP!

Space is limited please RSVP

PlumLA@plumbistro.com

Join us for an evening of Hollywood charm with:

Roberto Martin, acclaimed personal Chef and author of Vegan Cooking for Carnivores;

Makini Howell, chef and owner of Plum Bistro and author of Plum;

Shawain Whyte, Executive Chef of Blossom in NYC.

Featuring former NBA Star John Sally's new line of Vegan Wine.

All joining together to create a night of vegan eats and wine pairings at the recently launched No Vacancy. No Vacancy, the latest installment of Hollywood hot spots for Mark Houston and Jonnie Houston of Harvard & Stone, and La Descarga, opens the week of this dinner.

Please find your menu and additional details below:

Appetizers

Hearts of Palm Ceviche, chipotle crème (gf) 11

Seaweed Caviar Canapé, avocado, white cheese batons, truffle oil (nf,sf) 13

Trumpet Mushroom Scallops, cauliflower puree, sweet onion jam, (gf,nf) 13

Blackened Plum tomatoes over cucumber salad, Wasabi aioli& sweet soy glaze (gf,nf)11

Second Course

Tofu Crab Cakes over coleslaw 10

Cauliflower Bisque,fresh fennel, olive oil drizzle (gf,nf) 9

Citrus Charred Broccolini, julienned sweet red peppers (gf,nf,sf) 10

Main Course

Tempeh Vermouth, smashed red potatoes, broccoli florets, vermouth butter sauce (gf,nf) 21

Chipotle Peach Tempeh & Tofu, charred french beans, vino butter sauce (gf,nf)20

Seitan Marsala, sautéed spinach,beets,roasted fingerlings, carrot shavings 21

Braised Daikon, baby bok choy & shiitakes (gf,nf,sf) 19

Sweet Endings

Lemon Mouse in lemon shell, orange agave, sauce, rosemary crisp 11

Black Plum & sweet onion jam tart, soy ricotta, elderflower 13

Warm brownie sundae, vanilla ice cream (gf,nf,sf) 12

Rhubarb filled beignets, strawberry ginger sauce 13

DATE	LOCATION	PRICE
June 6th, 7th, 8th, 9th First seating: 6:00–8:00 pm Second seating: 8:00–10:00 pm	No Vacancy 1727 N. Hudson Ave. Los Angeles, CA 90028	\$75 Prix Fixe Menu paired with Vegan Vine Wines Dishes also available a la carte