

# DOUBLE ZERO

## STARTER

**WILD ARUGULA.** SHAVED FENNEL. OLIVES.  
ALMONDS. RED PEPPER VINAIGRETTE

OR

**WHITE BEAN BRUSCHETTA.** ROMESCO. WOOD-ROASTED TOMATO

## MAIN

**FARRO-FENNEL SAUSAGE.** TOMATO. CASHEW MOZZARELLA

OR

**ZUCCHINI LASAGNA.** SUN-DRIED TOMATO MARINARA.  
MACADAMIA RICOTTA. BASIL PESTO

## DESSERT

(STAY TUNED FOR FULL DETAILS ON THIS PORTION AND COST)

**CHEESECAKE.** SEASONAL FRUIT.

OR

**TIRAMISU.** CACAO. ALMOND. ESPRESSO DUST

\$50

\*OPTIONAL WINE PAIRING \$20



MENU ITEMS MAY CONTAIN NUTS. PLEASE ALERT YOUR SERVER TO ANY ALLERGIES OR DIETARY RESTRICTIONS.

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PLANT FOOD + WINE VENICE, CALIFORNIA

STARTER

**SMOKED HUMMUS.** SPROUTED GARBANZO. HERBS. LAVASH BREAD.

OR

**CAESAR.** COLEMAN'S SWORD LEAF. SEA BEANS. SUNFLOWER-NORI DUST.

MAIN

**PLANT BOWL.** QUINOA. BROWN RICE. GIGANTE BEANS. CHARRED BROCCOLI. KIMCHI. SEA BEANS. MUSTARD TAHINI

OR

**ZUCCHINI LASAGNA.** SPICY MARINARA. MACADAMIA RICOTTA. BASIL PESTO.

DESSERT

**PASSIONFRUIT CHEESECAKE.** PISTACHIO CRUST. MANGO-BLACKBERRY COMPOTE. CANDIED GINGER.

OR

**BANANA SPLIT.** VANILLA HEMP. CHOCOLATE MACA. STRAWBERRY GOJI \$45

OPTIONAL WINE PAIRING \$20



CHEF SCOTT WINEGARD. CHEF DE CUISINE ROY ELAM. SOUS CHEF ALAN ARROYO.

UNDER MATTHEW KENNEY'S DIRECTION, SCOTT WINEGARD AND THE PLANT FOOD KITCHEN VISIT AND UTILIZE THE LOCAL SANTA MONICA FARMERS MARKETS. WE SOURCE THE HIGHEST QUALITY FRUITS, VEGETABLES, SPROUTS, GRAINS, LEGUMES, NUTS, AND SEEDS. THESE INGREDIENTS HIGHLIGHT THE SEASON'S BEST PRODUCE AND ARE THE INSPIRATION THAT GUIDE OUR PLANT BASED MENU.

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**SUNFLOWER CAESAR SALAD.** ROMAINE. ARUGULA. CAPERS. SUNFLOWER SEEDS + SPROUTS.

OR

**BANH MI LETTUCE WRAPS.** SMOKED CHILI-ALMOND PATE. NAPA CABBAGE. RED PEPPER. PICKLED DAIKON.

MAIN

**MK BOWL.** MARKET GREENS. RED QUINOA. SHAVED FENNEL. SPROUTS. AVOCADO. DULSE. HEMP. SUNFLOWER CHIA CROUTONS. LEMONGRASS TAHINI.

OR

**ZUCCHINI LASAGNA.** HEIRLOOM TOMATO. SPICY MARINARA. BASIL-MINT PESTO. MACADAMIA RICOTTA.

DESSERT

**STRAWBERRY HIBISCUS CHEESECAKE.** LIME CURD. VANILLA SHORTBREAD. PISTACHIO. SORREL.

OR

**BANANA SPLIT.** GOJI. HEMP. MACA. CHOCOLATE. STRAWBERRY.

OPTIONAL WINE PAIRING \$20

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