

BLOOM

PLANT BASED KITCHEN

100% Plant Based 100% Gluten Free



Dinner \$42

Course I

ENDIVE AND LENTILS

Preserved lemon & sage vinaigrette, lentils, green beans, frisee

MISO GUAVA EGGPLANT

Miso Guava glaze, freshly shaved horseradish, toasted sesame seeds, mint, basil

TURNIP CAUSA

Fermented and smoked turnip, potato croquette, pickled chilies, kelp caviar

Course 2

BULGOGI BIBIMBAP

Daikon bulgogi, gochujang, basmati rice, pickled cucumbers, kimchi, toasted sesame

ROOT VEGETABLE POT PIE

Mixed root vegetables, forest mushrooms, buttery pie crust, chicory greens

CARBONARA

Corn pasta, smoked sundried tomatos, lentil guanciale, kale, shaved parmesan

Course 3

PARSNIP CUSTARD

Parsnips, coconut, seasonal preserve, candied lemon and ginger

MEYER LEMON TART*

Pumpkin seed tart, cashew Meyer lemon, citrus ambrosia, toasted meringue



**CHICAGO
RESTAURANT
WEEK 2024**
JAN 19 - FEB 4

****This item contains nuts**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness