

plant-based

this special vegan menu is crafted using only ingredients derived from plants, and contains no meat, dairy, eggs, or other animal products

- SOURDOUGH BREAD** 9
house-milled flour, house-made plant butter
- LOCAL GREEN ASPARAGUS SOUP** 21
spring vegetables, lemon oil
- ROASTED ONTARIO WHITE ASPARAGUS** 27
hazelnut purée, miso-marinated mushrooms, spring radish, Vadouvan granola
- CHICORY CAESAR SALAD** 24
almond-garlic dressing, chickpeas, capers, croutons, lemon, housemade vegan 'parm'
- LENTIL, WALNUT, AND MUSHROOM PÂTÉ** 25
salt-baked rutabaga, walnut praline, pomegranate-maple gastrique, fried saltines
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- HOUSE-MADE SOY-GLAZED TOFU** 49 | 89*
bok choy, snap and snow peas, Japanese yam, shiitake, black bean sauce
- LION'S MANE MUSHROOM 'SCHNITZEL'** 49 | 89*
asparagus, Red Kitten spinach, baby carrot, grainy mustard demi glace
- CARAMELIZED CABBAGE RAVIOLES du DAUPHINÉ** 49 | 89*
spring turnips, black garlic glaze, onion chips
- CHAR SIU CAULIFLOWER 'STEAK'** 49 | 89*
baby corn, gai lan, fingerling potato, red curry-coconut sauce
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- COCONUT BLANCMANGE** 19
marinated pineapple, passionfruit sorbet, candied coconut
- RHUBARB 'CRUMBLE'** 19
roasted Ontario rhubarb, oat streusel, Earl Grey custard, rhubarb sorbet
- BANANA PECAN BREAD PUDDING** 19
cocoa nib-pecan crunch, banana sorbet, rum caramel sauce
- BROWNIE SUNDAE** 19
vanilla bean ice cream, peanut praline, coconut whip, hot fudge sauce, and a cherry on top

* 3 - COURSE PRIX FIXE

YOUR CHOICE OF APPETIZER,
ENTRÉE AND DESSERT,
AS WELL AS A VEGAN AMUSE
BOUCHE AND PETIT FOUR



THE
Prune
RESTAURANT