



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	
GARDEN PEA SOUP	21
pea salad, lemon oil	
JAPANESE WHITE CUCUMBER	24
celtuce, marinated Japanese eggplant, puffed rice, umeboshi vinaigrette	
CHICORY CAESAR SALAD	24
almond-garlic dressing, roasted 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*
green beans, Red Kitten spinach, baby carrot, grainy mustard demi glace	
CARAMELIZED CABBAGE RAVIOLES du DAUPHINÉ	49 89*
spring turnips, black garlic glaze, Tuscan Kale, onion chips	
CHAR SIU CAULIFLOWER 'STEAK'	49 89*
baby corn, gai lan, fingerling potato, red curry-coconut sauce	
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ROASTED PINEAPPLE	19
tamarind-ginger syrup, coconut sorbet, coconut praline	
ONTARIO STRAWBERRY FANTASY	19
strawberries every which way, Madagascan peppercorn pastry cream,	
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