

Plenty

Christmas Specials 2025

Drink: (by the bottle)

WINE:

Domaine de Fontainte Rosé - France - 2024 - Gris de Gris Corbières. Notes of herbs and rhubarb followed by watermelon and red fruit. \$23

Côtes du Rhône Rouge Grenache - France - 2023 - Grenache/Syrah blend. Dark in color with refreshing ripe fruit, herbs and a subtle earthy quality. \$18

Domaine du Salvard Cheverny - France - 2024 - Crisp, mouthwatering Sauvignon Blanc cuvee with a splash of Chardonnay, bringing complexity and notes of Meyer lemon and orchard fruit. \$23

Prosecco Superiore Brut - Italy - Sommariva - Aromas of white spring flower and green-apple notes along with yellow pear and white peach. \$20

SAKE:

Otokoyama Kitano Inaho - Hokkaido - Daiginjo - 300mL smv +0 - 16% \$13

Tokujun - Hokkaido - Junmai - 300mL smv +2 - 15% \$11

Tatsumigura Homa - Fukushima - Junmai Daiginjo - 720mL smv +3 - 15% \$37

100 Nin no Kikisakeshi Genshu - Hyogo - Junmai - 720mL smv +2.5 - 18.5% \$40

Homare Ginjo Karahashi - Fukushima - Junmai - 720mL smv +1 - 16% \$51

Naraman Assemblage Yume Gokoro - Fukushima - Aged 7-years Junmai Daiginjo - 720mL - 16% \$140

Den Sake Blanc #10 - or - 90 Kimoto - Oakland - Junmai - 500mL - 16.7% \$36

SHOCHU:

Shiro Kirishima - White Sweet Potato 84% & Rice 16% - Kyushu - 750mL 24% \$31

Kuro Kirishima - Black Sweet Potato 83% & Rice 17% - Kyushu - 750mL 24% \$31

Tan Taka Tan - Red Shiso - Hokkaido - 720mL 20% \$33

Nankai - Kokuto Black Sugar 80% & Rice 20% - Amami Island - 750mL - 24% \$43

Nikaido "Original" - Mugi Barley 100% - Oita Prefecture 900mL - 24% \$36

Nikaido Kitchom - Aged 2-years Mugi Barley 100% - Oita Prefecture 720mL - 24% \$50

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Sides: (Serves 2-3 adults) (Dressing and garnishes are packaged separately and labeled)

Persimmon & Pomegranate Quinoa Salad – Organic quinoa, baby red chard, mizuna, tatsoi with red wine parsley vinaigrette topped with cranberries, Fuyu persimmons, pomegranate seeds, red onions, and roasted pumpkin seeds. (vegan) \$24

Golden Mashed Potatoes – Organic Yukon gold potatoes, garlic olive oil, chives (veg*, lactose free) \$18

Duck Fat Gravy – Reduced duck broth, caramelized onions, thyme, parsley. \$15

Chicken Liver Pâté – Organic chicken liver, Fuji apples, thyme, Irish butter, Armagnac. Includes a side of French levain toast points. \$24

Cream of Mushroom Spinach – Seared baby bella mushrooms, hickory smoked turkey bacon, cream cheese, parmesan cheese, thyme, parsley, garlic spinach sauce. \$22

Butter Saffron Rice – Organic basmati rice, gorgeous saffron, topped with pomegranate seeds and parsley. \$26

Twice-cooked Brussels Sprouts – Flash fried and then roasted. Tossed with balsamic redux and garnished with candied cranberries and almonds. (vegan) \$20

French Onion Soup – Organic caramelized onions with tender beef chuck, syrah wine, and topped with Gruyere cheese and parsley. \$26

Creamy Shrimp Mac & Cheese – Large wild shrimp, creamy baked organic elbow macaroni, sharp cheddar, provolone. Topped with garlic bread crumbs and parsley. \$26

Mains: (Serves 2-3)

Glazed Ham – Sliced and deboned. Reduced balsamic and apple juice glaze combined with Dijon and rosemary. \$35

Porchetta – Pork belly cured with Spanish olive oil, garlic, basil, parsley, fennel, & rosemary. Scored, rolled, tied, and roasted until the rind crackles while preserving the tenderness and juiciness of the meat. Includes a side of nut-free pesto. \$55

Black Cod Sablefish (Gindara) – Marinated in sake lees, Irish butter, and organic awase miso (red and white miso). Boneless and filleted. Garnished with Tokyo negi, and butter sautéed shimeji mushrooms. \$55

Herb-crusted Rack of Lamb – Full rack of Frenched lamb, rosemary, stone ground Dijon mustard, and garlic. Includes a butter-roasted tomato sauce. \$55

Beef Brisket Bourguignon – Browned then slow-cooked for hours, Grenache wine, crimini mushrooms, hothouse cherry tomatoes, thyme, parsley, and bay leaves. Pre-sliced for your ease. \$55

Butternut Squash Seafood Risotto – Organic Arborio rice, Petrale sole, clams, scallops, seafood stock, and garnished with fried rosemary & sage. \$55

Pick-up @ Plenty
Monday Dec. 22nd 2-6pm