

We anaerobically compost all organic waste as well as actively support regenerative farming through our selection of vendors at Pharm Table

## RASAS Sanskrit for 'Tastes'

 full table participation is required
## DINNER

GINGER MEAL STARTER amuse-bouche 3 citrus pickled ginger to kindle the digestive fire

## PROBIOTIC BOARD 8

house fermented vegetables, great for gut health
BRAZILIAN MOQUECA SOUP BOWL 12 sweet potato, winter squash, brazil nut farofa

OYSTERS East Coast 16
1/2 dozen raw, house fermented raspberry migonette Cashew Saag Oysters 18
1/2 dozen baked, cashew spinach saag, winter greens
PERUVIAN CEVICHE
turmeric leche de tigre, toasted sesame, sweet potato
Smoked mushroom 14
Scottish Salmon 16
GREEN BEXAR FARMS SALAD 12
Asian greens, shaved fennel, winter radishes, preserved lemon
Arbequiña vinaigrette
SMOKY CHARRED BEETS 10
green cashew tahini, pomegranate seeds, pistachio dukkah,
Palestinean za'atar

## ROASTED CABBAGE WEDGE 10

 carrot cashew date puree, pecans, Baharat oilLION'S MANE LOMO SALTADO 14
our version of a Peruvian classic with house made date koji coconut tamari

Chef curated experience that reflects the heart and ethos of our kitchen.
55 per person
30 per person beverage pairing

## MASALA MUSHROOM 26

heirloom tomatoes, fennel, curry leaves, injera
PANANG FISH CURRY 26
Scottish salmon, galangal red chile paste, coconut milk, Asian greens

## PERUVIAN TACU TACU 26

lentil and rice tacu tacu, sweet pepper sofrito, salsa criolla, avocado *recommended add ons: farm egg, Wagyu beef short rib

## ROASTED CHICKEN 32

Greener Pastures mesquite brined half chicken, herb salad,
house fermented wildflower honey
KABOCHA PUMPKIN 26
seasonal vegetable, Chinese five spice, mushroom XO
BRAISED SHORT RIB 34
Rosewood Farms Wagyu beef, beet bordelaise, roasted roots, sweet potato puree

PROTEINS customize any plate
HEMP SEED AVOCADO 5
PASTURE RAISED CHICKEN THIGH (regenerative) 7
SCOTTISH SALMON (sustainable) 10
WAGYU BEEF SHORT RIB (grass-fed) 14

