



## RASAS

Sanskrit for “Tastes”, Rasas is a chef-curated family style experience that reflects the heart and ethos of our kitchen.

### Amuse

Ginger Meal Starter (v)  
citrus pickled ginger to kindle the digestive fire

### First

Mezze Plate (v)  
river chive cashew labneh, berbere carrots,  
tomato chutney, crispy dosa

*Wine Pairing: Chardonnay Vol Enchante  
Crémant d’Alsace, Fr*

### Second

XO Spring Rolls (v)  
beets, cabbage, winter radish,  
hemp seed salsa macha

Roasted Cabbage Wedge (v)  
sweet potato cashew date puree, pecan crumble,  
urfa chile oil

*Wine Pairing: Furmint Királyudvar 2020 ‘Sec’  
Tokaji Hu*

### Third Choice of:

Tandoori Salmon  
lemon cashew rice, cucumber raita

Oyster Mushroom Masala (v)  
heirloom tomatoes, fennel, curry leaves, dosa

Tri-Tip Panang Curry +8  
coconut panang curry, smoked tri-tip,  
asian greens, aged basmati rice

*Wine Pairing: Syrah Two Shepherds 2020  
Sonoma, Us*

### Fourth

Sticky Date Cake (v)  
Poteet strawberry, date caramel,  
popped amaranth

*Wine Pairing: Henriques & Henriques 5yr  
Generoso Doce Madeira*



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