



RASAS

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

TEMPLATE 1

\$60 + tax + gratuity a person

Amuse

Ginger Meal Starter (v)

citrus pickled ginger to kindle the digestive fire

First

Mezze Plate (v)

river chive cashew labneh, berbere carrots, fermented tomato, crispy dosa

Second

XO Spring Rolls (v)

beets, cabbage, anise kraut, hemp seed salsa macha

Cauliflower Shawarma (v)

black tahini hummus, heirloom tomato relish

Third

Individual choice of:

Tandoori Salmon

lemon cashew rice, cucumber raita

Oyster Mushroom Masala (v)

heirloom tomatoes, fennel, dosa

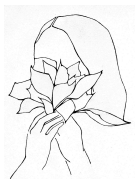
Pork Panang Curry

coconut panang curry, corn rib, Asian greens, fermented butternut squash

Fourth

Sticky Date Cake (v)

blackberry date caramel, popped amaranth, coconut cream



RASAS

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TEMPLATE 2

\$75 + tax + gratuity a person

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

Second

XO Spring Rolls (v)

beets, cabbage, winter radish, hemp seed salsa macha

Cauliflower Shawarma (v)

chive cashew labneh, heirloom tomato relish

Charred Beets (v)

pistachio pecan dukkah, cashew green goddess

Third

Individual choice of:

Okinawa Pork

japanese miso sweet potato, asian greens, house kimchi

Braised Wagyu Short Rib

Rosewood Farms Wagyu beef, beet bordelaise, roasted roots, rutabaga puree

Peruvian Tacu Tacu (v)

lentil and rice tacu tacu, sweet pepper sofrito, salsa criolla, avocado

Add on: Heritage Chicken

Tandoori salmon

lemon cashew rice, tamarind date chutney, cucumber raita

Fourth

Pecan Almond Shortcake (v)

seasonal Texas fruit compote, tonka bean, coconut cream

Sticky Date Cake (v)

Poteet strawberry, date caramel, popped amaranth

