



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

Beet Tartare (v)
crispy rice cracker, cashew yogurt, green goddess,
gochugaru, garden basil

*Wine Pairing: Chardonnay Vol Enchante
Cremant d'Alsace, Fr*

Second

Pharm Mezze (v)
black hummus, sumac roasted squash,
cashew babaganoush, fennel dosa

*Wine Pairing: Grenache Blanc Altolandon
'Sin Filtros' Valencia, Es*

Third Choice of:

Moroccan Chicken Tagine
saffron quinoa couscous, summer vegetables
(v) substitute: petite butternut squash steak

Oyster Mushroom Suya Skewers (v)
cashew suya, fermented tomato, dosa
+wagyu short rib \$14

Dohneiiiong Pork

khasi black sesame pork, sticky rice, hoja santa

*Wine Pairing: Carignan Domaine 2 Ânes 'Corbières
Fontanilles' Languedoc, Fr*

Fourth

Texas Peaches & Cream (v)
coconut cashew yogurt, mesquite bean shortcake,
fermented peach syrup

*Wine Pairing: Müller Thurgau Anne Amie
Vin Doux Naturel Willamette, Us*



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