



*the science of life*

*Our menu selection is assembled through an Ayurvedic lens for digestion from lightest to heaviest. Our ingredients are hyper-local yet globally inspired, and change with the seasons.*

*-kitchen fee-*

*A 3% service charge will be added to each guest check to ensure competitive compensation for our team. If you would like this charge removed simply let us know.*

*Thank you for your kindness and support*

*scan the QR code below for additional menus*



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

## DINNER

GINGER MEAL STARTER AMUSE-BOUCHE 3  
Citrus pickled ginger to kindle the digestive fire

PLANT BASED SOUP CUP 8

HOUSE ENCURTIDOS 8

BEET CHIA HUMMUS 14  
Hemp almond cream, heirloom beets, super seeds, cilantro oil served with heirloom corn tortillas

MAYAN PEPITA SEED DIP 14  
Chaya, roasted habaneros and tomatoes, hyssop salt, seasonal crudité

PERUVIAN NIKKEI CEVICHE  
Turmeric leche de tigre, toasted sesame, sweet potato  
Smoked mushroom 14  
Faroe Isle Salmon 16

INDIA MEETS MEXICO GUACAMOLE 14  
Cilantro coconut chutney, seasonal herbs, berries,  
heirloom corn tortillas  
Seasonal crudité vegetables 6

ENSALADA TRES HERMANAS 16  
Sweet Potato escabeche, blistered corn, black bean, calabacita  
squash, avocado, sweet pea shoots, chile pequin vinaigrette

**RASAS** *Sanskrit for 'Tastes' . . . . . full table participation is required*

**Chef curated experience that reflects the heart and ethos of our kitchen.**

55 per person  
30 per person beverage pairing

HEIRLOOM TOMATOES AND BEETS 16  
Beet vinaigrette, pistachio pecan dukkah, cilantro oil

TACU TACU 26  
Lentil and rice tacu tacu, sweet pepper sofrito, salsa criolla, avocado  
\*recommended add ons: Farm egg, Wagyu beef short rib

SMOKED EGGPLANT SIKIL PA'K 32  
Mayan Pepita seed dip, smoked eggplant, hoja santa leaf, saffron raisin chutney,  
heirloom corn tortillas  
\*recommended add ons: achote pasture raised chicken, Faroe Isle salmon

LION'S MANE LOMO SALTADO 28  
Our version of a Peruvian classic with house made date koji coconut tamari

CHAPULINE GLAZED SALMON 34  
Oaxacan chapuline oil, guacamole, radish slaw, blistered tomato,  
heirloom corn tortillas

COSTILLAS CON MOLE VERDE 34  
Mole verde, potatoes, chile de agua relish, Wagyu beef short rib, heirloom corn  
tortillas

## PROTEINS customize any plate

HEMP SEED AVOCADO 5

PASTURE RAISED CHICKEN THIGH (regenerative) 7

FAROE ISLE SALMON (sustainable) 10

WAGYU BEEF SHORT RIB (grass-fed) 14



*artwork by  
Rikkianne Van Kirk*