



CHEF'S TASTING MENU

3 COURSE DINNER MENU | \$50 PER GUEST

☐ EDAMAME
for the table

SALADS, CEVICHE & DIM SUM

FOR THE TABLE - CHOOSE TWO

☐ MASA CHICKEN SALAD
cabbage / carrots / piconcillo vinaigrette / cilantro

☐ HIJIKI SEAWEEED-JICAMA SALAD
sesame dressing / chayote / daikon sprouts

☐ THAI SHRIMP CEVICHE
coconut milk / serrano chili / basil / mango

☐ PORK & BEEF MEATBALLS
cotija cheese / scallions / smoked tomato yuzu sauce

☐ CRISPY CHICKEN WINGS
scallions / teriyaki / sambal



SEAFOOD, MEAT & FLATBREAD

FOR THE TABLE - CHOOSE THREE

☐ **FRIED TOFU**

sautéed spinach / sweet & spicy chili sauce

☐ **WOK-FRIED CALAMARI**

szechuan peppercorn / ginger / thai basil / sweet & spicy chili sauce

☐ **HOISIN & CHIPOTLE GLAZED SALMON**

cilantro-mint rice / red thai curry-coconut sauce / bean sprouts

☐ **PROSCIUTTO FLATBREAD**

goat cheese / dried red chili / guava / cilantro / oaxaca cheese

☐ **PENNSYLVANIA MUSHROOM FLATBREAD**

oaxaca cheese / piquillo peppers / avocado / pickled fresno

☐ **ANCHO RUBBED BEEF BRISKET**

oaxaca cheese-potato purée / spinach / achote truffle sauce

☐ **GREEN APPLE CURRY CHICKEN THIGH**

braised potato / cotija cheese / daikon radish / kaffir lime

DESSERT

FOR THE TABLE - CHOOSE TWO

☐ **VANILLA FLAN**

coffee xo gel / honeycomb

☐ **SPICED CARROT CUPCAKE**

caramel sauce / ancho icing

☐ **ICE CREAM & SORBET**

chef's seasonal selections