



CHEF'S TASTING MENU

3 COURSE DINNER MENU | \$65 PER GUEST

☐ EDAMAME
for the table

SALADS, CEVICHE & DIM SUM

FOR THE TABLE - CHOOSE THREE

☐ MASA CHICKEN SALAD

cabbage / carrot / piconcillo vinaigrette / cilantro

☐ HIJIKI SEAWEEED-JICAMA SALAD

sesame dressing / chayote / daikon sprouts

☐ THAI SHRIMP CEVICHE

coconut milk / serrano chili / basil / mango

☐ PORK & BEEF MEATBALLS

cojita cheese / scallions / smoked tomato yuzu sauce

☐ CRISPY CHICKEN WINGS

scallions / teriyaki / sambal

☐ WOK FRIED CALAMARI

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



SEAFOOD, MEAT & FLATBREAD

FOR THE TABLE - CHOOSE THREE

☐ **FRIED TOFU**

sauteed spinach / sweet & spicy chili sauce

☐ **HOISON & CHIPOTLE GLAZED SALMON**

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

☐ **GREEN APPLE CURRY CHICKEN THIGH**

braised potato / cotija cheese / daikon sprout / kaffir lime

☐ **PENNSYLVANIA MUSHROOM FLATBREAD**

oaxaca cheese / piquillo peppers / avocado / pickled frenso

☐ **FLAT IRON STEAK**

bok choy kimchi / bean sprout / corn

☐ **ANCHO RUBBED BEEF BRISKET**

oaxaca cheese potato puree / spinach / achiote truffle sauce



ACCOMPANIMENTS

FOR THE TABLE - CHOOSE TWO

☐ **YUCCA FRIES**

chimichurri / garlic oil / citrus aioli

☐ **PAN-ROASTED CAULIFLOWER**

ginger / garlic / bird's eye chili

☐ **LO MEIN NOODLES**

hanger steak / oyster sauce / broccolini / jicama / black mushrooms

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