3 Course Dinner $89 / Wine Pairing $30

First Course (choice of)
VEGAN POBLANO STUFFED CHILE
sticky rice, spicy fermented tofu, seasonal mushrooms, toasted walnut sauce

HAMACHI CRUDO
aguachile, pickled red fresno chili, purple thai basil, nori rice cracker

VIETNAMESE TURMERIC CREPES
braised lengua, pickled red radish, crispy shallot, fresh vietnamese herbs

‘18 Montinore ‘Almost Dry’, Oregon Riesling
or
‘15 Modello, Veneto, Rosso delle Venezie

Main Course (choice of)
VEGAN VIETNAMESE VERMICELLI SOUP
spicy maitake mushroom broth, baby bok choy, red radish, bean sprouts

DORADE ROYAL BOUILLABAISSE
tiger shrimp, black mussels, udon noodles, braised fennel, cilantro

GRILLED LEMONGRASS QUAIL
puebla style mole, broken rice, cucumber mint salad, toasted sesame seed

8OZ HANGER STEAK
banana leaf fermented black bean tamale, watercress salad, chile morita sauce

‘19 Graff, South Africa, Sauvignon Blanc
or
‘18 Banshee, Sonoma, Pinot Noir

Dessert (choice of)
HORCHATA CREME BRULEE
saigon cinnamon ice cream, puff forbidden rice, micro mint

ABUELOTA CHOCOLATE TART
caramelized condensed milk, spiced hazelnut, fleur de sel

‘16 Barton & Guestier, Sauternes Passport