



## CULINARIA RESTAURANT WEEK

January 17th - January 31st

\$55 per person

### RASAS

*Sanskrit for "Tastes", Rasas is a chef-curated experience offering family style and individual choices that reflect the ethos of our kitchen. During the winter months we focus on foods that are pungent, bitter and astringent to balance the body. As always, our apothecary menus are free of gluten and dairy and feature humanely raised and regeneratively farmed animal proteins.*

#### AMUSE

##### √ GINGER MEAL STARTER

citrus pickled ginger to kindle the digestive fire

#### FIRST

##### √ PUMPKIN CHAAT

tamarind chutney, amaranth, winter tomato, persian cucumber, house dosa, cashew cream

#### SECOND

##### √ ROASTED RAS AL HANOUT RED CABBAGE

sweet potato confit, pecan dukkah

#### THIRD

##### √ WINTER ROMANESCO

sichuan inspired cashew mala, koji onion oil, fermented chile shata

##### POLLO EN MOLE VERDE

pasture raised chicken, mesquite bean masa chochoyotes, sunchokes, kohlrabi escabeche

##### BAHINA SALMON MOQUECA

sweet potato, mustards, annatto, berbere chiles, brazil nut macadamia farofa

**Local farms featured this week:** The Wild Farm, Wholesome Harvest Farms, Growtopia, Armadillo Gardens, Clarke's Greens, Buena Tierra, Gundermann Farms, Gardopia



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