



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, sunchookes, 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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