

CULINARIA RESTAURANT WEEK

DINNER RASAS AUGUST 10 - 24 \$55 PER PERSON



MENU

RASAS

SANSKRIT FOR "TASTES", RASAS IS A CHEF-CURATED EXPERIENCE OFFERING FAMILY STYLE AND INDIVIDUAL CHOICES THAT REFLECTS THE ETHOS OF OUR KITCHEN.

SHARED FAMILY STYLE

GINGER MEAL STARTER

HOUSE PICKLED GINGER TO KINDLE THE DIGESTIVE FIRE

BEET TARTARE

RICE TOSTADA, PICKLED WATERMELON, CASHEW GG, HEMP SALSA MACHA

MASALA NOPAL CHAAT

BEET DOSA, TAMARIND CHUTNEY, CASHEW YOGURT, PUFFED AMARANTH

ENTREE

CHOOSE ONE OF THE FOLLOWING

DOHNEIING PORK

KHASI BLACK SESAME PORK, STICKY RICE, HOJA SANTA

ESCABECHADO

BAKKA SALMON, AJI MIRASOL, PURPLE CAUSA, AVOCADO

SUMAC BUTTERSCOTCH SQUASH

WHIPPED TAHINI, GARAM NUT CRUNCH, GARDEN HERB SALAD

ROSEWOOD FARMS WAGYU SHORT RIB

+ \$10 SUPPLEMENTAL

BEET BORDELAISE, BUTTERSCOTCH SQUASH PUREE, SUMMER ROOTS

SWEET THINGS

CHOOSE ONE OF THE FOLLOWING

PRICKLY PEAR SORBET

NOPAL KOMBUCHA GELEE

PEACHES AND CREAM

FREDERICKSBURG PEACHES, MESQUITE CASHEW YOGURT, WHIPPED COCONUT CREAM

OUR KITCHEN IS DAIRY FREE AND GLUTEN FREE. AS A RESULT, TREE NUTS AND SEEDS FEATURING PROMINENTLY ON OUR MENUS. PLEASE ALERT THE TEAM IF YOU HAVE ALLERGIES.