



## RASAS

*Sanskrit for 'tastes'*

Chef-curated family style experience that reflects the heart and ethos of our kitchen

### Culinaria Restaurant Week

January 17-27 (Dinner Only)

\$55 per person full table participation is required

**\$30 per person wine pairing**

#### AMUSE (v)

##### GINGER MEAL STARTER

citrus pickled ginger to kindle the digestive fire

#### FIRST

##### SCOTTISH SALMON BELLY TARTAR

crispy rice crackers, pharm kimchi, tomato tamari,  
chives

##### PROBIOTIC BOARD (v)

rotating house made ferments

**Wine Pairing: Chardonnay Vol Enchante Crémant  
d'Alsace, Fr**

#### SECOND

##### GREEN BEXAR FARMS SMOKEY CHARRED BEETS (v)

green cashew tahini, pomegranate seeds, pistachio  
dukkah, Palestinian za'atar

##### SOUTH TEXAS SEASONALS OYSTER MUSHROOM MASALA (v)

heirloom tomatoes, fennel, house masala, crispy curry  
leaves

**Wine Pairing: Tsolikouri Baia's Wine 'Qvevri'  
Imereti, Ge**

#### THIRD *Choice of*

##### PANANG FISH CURRY

Scottish salmon, galangal red chile paste, coconut, basil steamed rice

**Wine Pairing: Blauer Portugieser Vino Magula 'Ruzovy Vlk' Malakorpatska, Sk**

##### ROSEWOOD FARMS WAGYU BEEF SHORT RIB

beet bordelaise, roasted winter roots, cauliflower sweet potato puree

**Bordeaux Red Blend Chateau La Rame 2019 Bordeaux, Fr**

##### CHINESE FIVE SPICE KOBOSHA PUMPKIN (v)

ginger braised bok choy, mushroom XO

**Blauer Portugieser Vino Magula 'Ruzovy Vlk' Malakorpatska, Sk**

#### FOURTH (v)

##### ROMEO & JULIET

Brazilian style roasted pineapple & avocado chocolate mousse

**Wine Pairing: Quinta do Noval 2016 LBV Port Douro Valley, PT**

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*dairy free, gluten free,  
and vegan options  
available for each  
course*  
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