



Le HOLLANDAIS

· AT FAENA THEATER ·
Menu by Chef Michelle Bernstein

REGULAR MENU

APPETIZER

Deconstructed Ceviche
*Grilled scallop, citrus seared shrimp, tuna sashimi
saffron infused leche de tigre*
(Contains seafood, dairy *can be substituted)



MAIN COURSE

Wagyu Short Rib Wellington
*Wild mushrooms, French pastry, foie gras nage,
celery root purée, sauteed greens*
(Contains gluten & dairy)



DESSERT

White Chocolate Sphere
*Passion fruit mousse, bloody berry gelée,
fresh cream, almond crumble*
(Contains gluten and dairy)

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TOTAL REGULAR MENU

VEGAN MENU

APPETIZER

Deconstructed Fruit & Vegetable Ceviche
*compressed watermelon, sake poached daikon,
avocado crudo; agua de coco, huancaína, corn nuts*
(Gluten free, dairy free, nut free)



MAIN COURSE

Jack Fruit & Five Spice Dusted Tofu
*Trumpet royal mushrooms, baby bok choy,
black pepper*
(Dairy free, nut free)



DESSERT

Dark Chocolate Sphere
*Dark chocolate sphere, chocolate cremeux,
bloody berry gelée, almond crunch*
(Gluten and dairy free)

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TOTAL VEGAN MENU