



· NEW YEAR'S EVE DINNER ·

VEGAN MENU
\$650 PER PERSON

· FIRST COURSE ·

Kinilaw

*Binchotan Seared Heart of Palm,
Coconut Vinegar, Tellicherry Pepper*

Sunomono

*Chilled Cucumber Salad,
Rice Vinaigrette, Sesame Seeds,
Avocado, Red Onion, Cuke Blooms*

Som Tum

*Green Papaya, Green Mango,
Carrots, Jicama, Red Onion,
Sweet Chili Vinaigrette,
Chili Peanuts, Cilantro*

Binchotan Avocado

*Shio Kombu, Avocado,
Scallion Ginger Sauce, Evoo,
Fingerlime, Butterfly Sorrel*

· SECOND COURSE ·

White Truffle Risotto

*Roasted Butternut Squash, Nut & Seed
XO, Miso Mushroom, Sherry Reduction*

Mushroom Bistek

*Slow Cooked Portobello, Soy,
Pickled Chili, Black Truffle*

Kare Kare

Grilled & Roasted Vegetables, Peanut Stew

· DESSERT ·

Amatika Chocolate

Almond Sable, Wild Blueberry Sorbet

&

**Roasted Soybean Mochi and
Chocolate Cashew Turrón**