

THE VEGAN CHEF'S EXPERIENCE

A culinary trip through Mexico and China
\$45 per person

Arroz Chicharron

Served with salsa de Jalisco

Coconut Ceviche Spoon

Young coconut, avocado, teardrop peppers, red onion, cilantro, citrus juices

Palmitos

Fresh hearts of palm, grapefruit, orange, avocado, radish, tamarind dressing

Wok-Roasted Vegetable

Seasonal vegetable, ginger, garlic, arbol chile, almonds, lime

Hongos Taco

Sautéed mushrooms, rajas, guacamole

Liang Fen

Chilled house-made mung bean noodles, chili sauce, bean sprouts, cucumber, scallion, peanuts, turnip, borage

Vegan Twenty Vegetable Fried Rice

Fried rice, pea shoot salad and twenty seasonal vegetables

Seasonal Sorbet

THE CHINA POBLANO COCKTAIL EXPERIENCE

Features four unique cocktails inspired by Mexico and China
\$32 per person

** Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*