

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, avocado

Beijing Glass

Chilled glass noodles, carrots, bean sprouts, pickled fresno chile, chives, napa cabbage, jicama, avocado, sesame dressing

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