

CHAYA

D O W N T O W N

Red Carpet Premier 3- Course Chef Tasting \$35.00

Amuse from Sushi Chef, Akio-San

Appetizer

Vadouvan Spiced Butternut Squash Puree Soup
coconut foam / pumpkin seeds

or

House Citrus-Cured Salmon
yuzu-mikan ponzu / radish / watercress

Entrée

Pinot Noir Braised Angus Short Rib
creamy soba polenta / gobo & lotus roots / market greens

or

Soy Glazed Black Cod
blistered shishito pepper / oriental balsamic vinaigrette
tomato / edamame / scallion / cilantro

Dessert

Stone Fruit & Cava Sabayon
green tea / pistachio / vanilla ice cream

or

CHAYA Classic Croissant Bread Pudding
dulce de leche ice cream

**vegetarian or vegan entree upon request*

Created exclusively by Chef Atsushi Kenjo of CHAYA Downtown