

modita®

devour menu | \$30 per person

course 1 (choose one)

Miso Salad (v) (gf)

Mixed Lettuce | Cucumber | Carrot |
Radish | Sesame | Miso Dressing

Edamame (v)

Garlic-Chili Sauce | Lime | Sea Salt

Bao Buns (2)

Grilled Pork | Asian Slaw | Miso Aioli

Egg Rolls (2)

Chicken | Cabbage | Shiitake |
Chili-Pear Sauce

Hamachi Sushi Roll (gf)

Asian Pear | Garlic-Chili Crunch |
Cilantro | Pear Aioli

course 2 (choose one)

6oz Filet Mignon* (gf) +\$12

Wasabi Whipped Potato | Broccolini |
Kimchi Kalbi Butter

Tangerine Chicken

Broccoli | Water Chestnut |
Chili | Rice
served with white or brown rice

Loch Duart Salmon* (gf)

Marinated Cucumber Salad |
Brown Rice | Hoisin Glaze

Tikka Masala (v) (gf)

Cauliflower | Chickpea | Lotus Root |
Coconut Milk | Cilantro | Rice
served with white or brown rice

Pho Beef (gf)

Rice Noodle | Bean Sprout |
Thai Basil | Sliced Beef

course 3 (choose one)

Yuzu Bar

Graham Cracker Crust |
Ginger Macerated Berry | Meringue |
Thai Basil

Ice Cream Trio (gf)

Ube-Heath Bar
Matcha Green Tea
Mango Sorbet

v vegan | gf gluten-free

*Consuming raw or undercooked foods may increase risk of food-borne illness. Please inform us of any allergy concern.

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