

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)

Center Cut Sirloin* (gf)

Wasabi Whipped Potato | Broccolini |
Teriyaki Sauce

Tangerine Chicken

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

Tamarind Noodles

Shrimp | Bean Sprouts | Cilantro |
Candied Peanuts | Thai Basil

Tikka Masala (v) (gf)

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

course 3 (choose one)

Yuzu Bar

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

Cotton Souffle Cheesecake

Berry Sauce | Raspberry Crisp

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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