

Cassia

**HAPPY NEW YEAR 2016
VEGETARIAN MENU**

Charred Scallion Dip

housemade potato chips

Tahitian Pomelo Salad

Bibb lettuce, herbs

Clay Oven Bread

Tomato, red pepper, almond, Asian basil spread

Mushroom Pan Roast

Coconut milk, lemongrass, kaffir lime leaf, oyster crackers

Grilled Tofu

Bibb lettuce, herbs, vegetarian fish sauce

Water Spinach Bee Hoon

Thin rice noodles, salted egg yolk, scallions

DESSERT

Lemon Lime Coconut Tart

Lone Daughter Ranch passion fruit, toasted coconut sorbet

\$125 per person

menu subject to change based on availability

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NEW YEARS EVE BEVERAGE PAIRINGS

Wine Pairing

**Charred Scallion Dip
&**

Tahitian Pomelo Salad

R.H. Coutier 'Tradition' NV, Champagne, France

Clay Oven Bread

Weingut Niklas Kerner 2013, Alto Adige, Italy

Mushroom Pan Roast

Patrick Charlin, Altesse 2011, Roussette du Bugey Montagnieu, France

Grilled Tofu

Donkey & Goat 'Prospector' Mourvèdre 2014, Mendocino, California

Water Spinach Bee Hoon

Domaine Ilarria 'Rose' 2014, Irouleguy, France

Dessert

TBD

~ OR ~

Mix of Cocktails, Beer & Wine

**Charred Scallion Dip
&**

Tahitian Pomelo Salad

*Cortez Cocktail
Sparkling Reisling, sherry, cinnamon syrup, lemon*

Clay Oven Bread

Weingut Niklas Kerner 2013, Alto Adige, Italy

Mushroom Pan Roast

Smog City Sabre-Toothed Squirrel, Hopped Amber Ale

Grilled Tofu

*Central Park Pines Cocktail
Rye, lapsang souchong infused vermouth, bitters, Aberlour A'bunadh*

Water Spinach Bee Hoon

*Hop Sea Negroni Cocktail
Tequila, punt e mes, citra hop infused cocchi, oyster shell infused mezcal*

Dessert

TBD

Optional Beverage Pairing \$45 per person