# THE DUCHESS CHRISTMAS EVE MENU

$57 PER PERSON, THE WHOLE TABLE MUST PARTICIPATE

SELECT ONE DISH FROM EACH SECTION

## CHESAS ... SMALL BITES

GEM SALAD
pickled red onion, crispy shallots, ginger dressing

BEETROOT SALAD
crushed macadamias, calamansi vinaigrette, yuzu tofu crema

COCONUT CORN CHOWDER (V)
potato, root veg, crispy shallot, fina'denne

SHRIMP & SCALLOP SINIGANG
shrimp tamarind broth, shrimp, scallop, green papaya, bok choy, green beans

TAMALE GISU
duo tamale, spicy chicken achiote, roasted garlic chicken, bacon lardon

## LARGER THAN A CHESA ... ENTREES

DUCK LEG CONFIT & CHALIKILIS
risotto of Guam, toasted rice & achiote

GRILLED BISTRO STEAK
kimchi rice cake, charred broccolini, soy miso reduction

BIG KAHUNA PANCIT (V)
shiitake, crispy tofu, soy, onion, rice noodles

PAN-ROASTED ROCKFISH
bok choy, coconut curry, coriander

## DESSERT

save room for something sweet —
pick one dish from our full dessert menu

(V) - VEGAN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

KIKO FEJARANG | CHEF PARTNER, TONY FOREMAN | RESTAURATEUR