

THE DUCHESS

RESTAURANT WEEK DINNER MENU

\$45 PER PERSON, THE WHOLE TABLE MUST PARTICIPATE

ONE CHESA, ONE MORE THAN A CHESA, AND ONE DESSERT

CHESAS ... SMALL BITES

LOCAL BROCCOLI GOMA-AE (v)

Richfield Farms broccoli salad, roasted sesame soy dressing

GOMA-AE is a traditional Japanese side dish.

SUMMERTIME SALAD

peach, watermelon, cherry tomato, calamansi vinaigrette,
togarashi, Thai basil, macadamia nuts

SHRIMP KELAGUEN & TATIYAS

ceviche-style shrimp in lemon, scallions, thai pepper, coconut tatiyas

SHRIMP & CORN PATTIES

Chamorro-style shrimp cakes, scallions, spicy dinache aioli

DINACHE is a chili paste that is served on the side on Guam.

BLISTERED SHISHITOS (v)

soy glaze, togarashi

ROASTED CORN COCONUT CHOWDER (v)

classic Chamorro corn chowder, potato, fina'denne

MORE THAN A CHESA

BIG KAHUNA PANCIT BIHON

crispy tofu, shiitake, soy, onion, zucchini

PANCIT BIHON is a rice noodle dish.

GRILLED STEAK BYOSB

grilled flank steak, steamed buns, house pickles, yuzu kosho soy chili glaze

CHICKEN SKEWERS & RED RICE

classic Chamorro grilled chicken skewers, achiote red rice

PAN ROASTED SALMON DONBURI

miso bbq glaze, steamed rice, sesame bean sprouts, pickled daikon

DONBURI is a Japanese rice bowl dish.

SUGGESTED WINE PAIRINGS

Chenin Blanc, Foxen "Ernesto Wickenden Vyd" (California) 2024 67

Pinot Noir, Alta Heights (California) 2023 60

(V) - VEGAN

MENU SUBJECT TO SEASONAL CHANGES

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS

MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

KIKO FEJARANG | CHEF PARTNER, TONY FOREMAN | RESTAURATEUR

