



Alkemē

Dinner

(\$70 per person)

Tasting Menu #1 - \$70

INDOCHINE ONION SOUP SHOOTER - Miso-Shiitake | caramelized onions | Gruyère crisp (gluten free)

BÁNH XEO- FRENCH-INSPIRED VIETNAMESE RICE CRÊPE - Reimagining the beloved French-inspired Vietnamese crêpe made with rice and wheat flour braised pork belly zucchini, squash, onions fresh herbs Vietnamese pesto | Vietnamese dipping sauce (dairy free)

TAIWANESE GUA BAO XE - STEAMED BAO BUNS - Braised pork belly | ginger pineapple chutney | housemade Vietnamese pickles gochujang aioli

Galbi - jjim - Korean 6-Hour Braised Beef Short Ribs - Gochujang demi | medley of vegetable and fruit | lotus roots | shishito peppers | sweet potato noodles (gluten free, dairy free)

MISO BROWN BUTTER SESAME BROWNIE MISO ORANGE WHIPPED CREAM, SAI GON CINNAMON CHOCOLATE BARK - (vegetarian)

Tasting Menu #2 - \$60

PRAWN FLAVORED CHIPS WITH TRIO SAUCE FLIGHT - gochujang aioli | dill aioli | peanut-hoisin

CHÁ CÁ - CRISPY TURMERIC COD - A twist on the Hà Nội, Northern Vietnamese specialty | dill aioli | turmeric oil Asian herb oil green apple salad pickled red onions (gluten free)

SEAFOOD MILLE-FEUILLE - Layers of crisp Vietnamese artisan rice paper | shrimp, scallops, calamari Vietnamese beurre blanc (gluten free)

CHILEAN SEA BASS À LA NAGE WITH COCONUT MILK AND LEMONGRASS - Rich herb coconut milk and lemongrass broth | garlic bok choy | Jasmine and black sweet rice (gluten free, dairy free)

BÁNH TIÊU - VIETNAMESE HOLLOW DONUTS WITH CONFECTION SUGAR AND SESAME SPRINKLES - Duo Sauce Flight: Pandan white chocolate | green peppercorn caramel (vegetarian)

Tasting Menu #3 - \$50 (Vegan)

HOUSEMADE VIETNAMESE PICKLES - (gluten free, vegan)

BÁNH XEO - FRENCH-INSPIRED VIETNAMESE RICE CRÊPE - VEGAN VERSION - Reimagining the beloved French-inspired Vietnamese crepe made with rice and wheat flour | zucchini, squash, onions | fresh herbs | Vietnamese pesto | Vietnamese vegan dipping sauce (vegan)

NAM NUÖNG - TEMPURA CLUSTERS OF BEECH MUSHROOM - Hoisin Bourbon Glaze with Peanut-Hoisin Sauce (vegan)

CAULIFLOWER À LA NAGE WITH COCONUT MILK AND LEMONGRASS - Rich herb coconut milk and lemongrass broth | garlic bok choy | Jasmine and black sweet rice (gluten free, vegan)

LEMONGRASS AND COCONUT PANNA COTTA WITH PINEAPPLE-GINGER CHUTNEY - (gluten free, vegan)

Alkemē

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<https://alkeme-santafe.com/>