



ECHOES
BOUTIQUE HOTEL & RESTAURANT
BLUE MOUNTAINS

Echoes Christmas Vegetarian Degustation 2018

First Course

Asparagus tempura, wasabi aioli, micro wasabi

Second Course

Tofu tataki, yuzu wakame salad, scallions

Third Course

Sweet & Sour greens, garlic wild rice, soy glaze

Fourth Course

Soba noddles, miso eggplant puree, oyster mushrooms, pickled daikon

Fifth Course

Plum pudding, brandy anglaise, textures of raspberry

Petit fours