

CHEF'S table



THURSDAY,
JANUARY 20TH

SEATING TIMES:
6PM OR 7:45PM

CHEF KALEB IS COOKING UP A THREE COURSE MEAL EXPERIENCE FOR THE ULTIMATE CHEF'S TABLE

\$65 per person | five person minimum



One draft beer or house wine per person included.

1ST COURSE

Gado Gado with Sambal Kacang

"Mix-Mix with Peanut Sauce"

A fresh and vibrant Indonesian salad consisting of fresh greens, cucumbers, carrots, steamed mung bean sprouts, green beans and tofu. Served with soft boiled egg, fresh ground peanut sauce and fried shallots.

2ND COURSE

Beef Rendang

A deliciously tender method of preparing beef slowly stewed in an aromatic coconut milk curry and served with traditional sides of nasi kuning (yellow rice), tempeh manis (sweetened tempeh), crispy tofu and saur hijau (sautéed aromatic greens). Served with sambal.

3RD COURSE

Black Sticky Rice

Balinese black rice or "forbidden rice", is an heirloom rice grown in Bali known for its sweet flavor and purple blackish color. It is the center piece of this favorite Indonesian dessert cooked with coconut milk, pandanus leaf and palm sugar.

Served over banana leaf with roasted Thai banana and fresh fruit, topped with toasted coconut.

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