



Restaurant Week Dinner Menu - \$50

COURSE ONE — Appetizers [Choose One]

Chicken Lettuce Wraps

Wok-seared minced chicken, water chestnut, hoisin garlic glaze, crisp lettuce cups

Appetizer Sampler

A trio of crispy beef egg roll, veggie egg roll, and cream cheese wonton

Chili Wontons

Pork wontons tossed in house-made spicy chili oil, scallion, and garlic soy

COURSE TWO — Soups / Salads [Choose One]

Egg Drop Soup

Silky chicken broth with egg ribbons and scallion

Hot & Sour Soup

Tofu, mushroom, bamboo shoots, vinegar, and white pepper

Chinese Chopped Salad

Napa cabbage, romaine, crispy wontons, sesame soy dressing

COURSE THREE — Small Plates [Optional + \$10]

BBQ Pork Spare Ribs

Slow-roasted, brushed with Chinese BBQ glaze

Har Gow with Black Truffle Caviar

Shrimp dumpling, finished with truffle soy and caviar

Crispy Shrimp

Lightly battered shrimp with creamy chili aioli and candied walnuts

COURSE FOUR — Main Entrée [Choose One]

Wok-Seared Filet with Black Pepper Sauce

Tender filet tips, blistered peppers, onions, garlic soy

Green Tea Oolong Steamed Fish

Delicate white fish steamed with oolong and green tea aromatics, finished with ginger scallion oil

Kung Pao Triple Delight

Chicken, beef, and shrimp stir-fried with chili, peanuts, and Szechuan peppercorn

Hunan Eggplant

Wok-fried eggplant in spicy garlic soy sauce with bell pepper and onion (Vegan option available)

DESSERT — Sweet Finale [Choose One]

Yuzu Cheesecake

Creamy citrus cheesecake, graham cracker crust, whipped cream

Matcha Cheesecake

Silky green tea cheesecake, toasted sesame brittle

A 4% surcharge is added to all guest checks before tax to help offset increasing costs. This allows us to continue providing you with the highest quality service and food you have come to enjoy, while responsibly caring for our team.