

MENU IV

\$130 PER PERSON

APPETIZERS

EDAMAME DUMPLINGS

shallot-sauternes broth

TUNA TARTAR SPRING ROLL*

crispy shallot, ponzu

SHORT RIB AND SCALLION PANCAKE

asian pear, ginger

OXTAIL DUMPLINGS

sweet soy, green apple, jalapeño

CHILI ROCK SHRIMP

toasted ginger, pineapple

MID COURSE

CHILLED PEANUT NOODLES

szechuan dressing, cucumber

PEKING DUCK

cucumber, scallion, hoison

MAIN COURSE

WHOLE SEA BASS

applewood smaoked, ginger

CHARRED FILLET OF BEEF*

wonton crisp, mustard suace

KUNG PAO MONKFISH

chili-szechuan sauce, peanuts

BROKEN CHILI CHICKEN

chinese peppers, charred scallion

SIDES

DUNGENESS CRAB STICKY RICE

x.o. sauce, chinese broccoli

WOK TOSSED NOODLES WITH PRAWNS

chive blossoms, wild mushrooms

ASIAN GREEN STIR FRY

pine nuts, garlic chips

DESSERT

Dessert tasting selection

BEVERAGE PAIRINGS:

LÜ CHÈNG (Journey) \$55 per person

YĀOQIÚ (Quest) \$90 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TASTING MENUS

Available to parties of 4 or more | Prices are per person

All items on the menu are served to the center of the table for sharing

MENU I

\$90 PER PERSON

APPETIZERS

EDAMAME DUMPLINGS

shallot-sauternes broth

CANTONESE SPRING ROLLS

shrimp, chicken

TUNA TARTAR SPRING ROLL*

crispy shallot, ponzu

GENERAL TSO'S DUMPLING

chicken, hot & sour broth

CHILLED PEANUT NOODLES

szechuan dressing, cucumber

MAIN COURSE

BROKEN CHILI CHICKEN

chinese pepper, charred scallion

BLACK PEPPER BEEF*

wok tossed rib eye, crispy bird's nest

GLAZED ALASKAN BLACK COD

black bean relish

SWEET & CRISPY JUMBO SHRIMP

citrus salad, candied walnuts

SIDES

VEGETABLE RICE

coconut foam

ASIAN GREEN STIR FRY

pine nuts, garlic chips

DESSERTS

Dessert tasting selection

BEVERAGE PAIRINGS:

LÜ CHÈNG (Journey) \$55 per person

YĀOQIÚ (Quest) \$90 per person

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MENU II

\$100 PER PERSON

APPETIZERS

EDAMAME DUMPLINGS

shallot-sauternes broth

CANTONESE SPRING ROLLS

shrimp, chicken

CHILI ROCK SHRIMP

toasted ginger, pineapple

PORK POTSTICKERS

soy vinegar, chili

TUNA TARTAR SPRING ROLL*

crispy shallot, ponzu

CHILLED PEANUT NOODLES

szechuan dressing, cucumber

MAIN COURSE

BROKEN CHILI CHICKEN

chinese pepper, charred scallion

GLAZED ALASKAN BLACK COD

black bean relish

SWEET & CRISPY JUMBO SHRIMP

citrus salad, candied walnuts

BLACK PEPPER BEEF*

wok tossed rib eye, crispy bird's nest

SIDES

CHINESE SAUSAGE FRIED RICE

soft poached egg

ASIAN GREEN STIR FRY

pine nuts, garlic chips

DESSERT

Dessert tasting selection

BEVERAGE PAIRINGS:

LÜ CHÈNG (Journey) \$55 per person

YĀOQIÚ (Quest) \$90 per person

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MENU III

\$110 PER PERSON

APPETIZERS

EDAMAME DUMPLINGS

shallot-sauternes broth

LOBSTER EGG ROLLS

shrimp, thai basil, sweet chili

CHILLED PEANUT NOODLES

szechuan dressing, cucumber

SHORT RIB AND SCALLION PANCAKE

asian pear, ginger

GENERAL TSO'S DUMPLING

chicken, hot & sour broth

TUNA TARTAR SPRING ROLL*

crispy shallot, ponzu

MAIN COURSE

GLAZED ALASKAN BLACK COD

black bean relish

BLACK PEPPER BEEF*

wok tossed rib eye, crispy bird's nest

BROKEN CHILI CHICKEN

chinese pepper, charred scallion

SWEET & CRISPY JUMBO SHRIMP

citrus salad, candied walnuts

SIZZLING SHORT RIB

mushroom chow fun, asian pear

SIDES

BUDDHA STYLE GAILAN

marcona almonds, truffled soy

MACAO RICE NOODLES

shrimp, chicken, curry

DESSERT

Dessert tasting selection

BEVERAGE PAIRINGS:

LÜ CHÈNG (Journey) \$55 per person

YĀOQIÚ (Quest) \$90 per person

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