

Restaurant Week January 2024

\$35 (please choose one item from each course)

Course One

Saigon Spring Rolls

Crispy spring rolls filled with tiger shrimp, taro and vegetables, with our Vietnamese-style chili-lime dipping sauce

Pacific Rim Crabcake

Made with Australian crabmeat, served with a cilantro-lime sauce and a spicy mango salsa

Roasted Berkshire Pork Belly

With chilled soba noodles, shiitake-jicama slaw and a ginger-mirin sauce

Vietnamese Beef Lettuce Wraps

Tender cubes of marinated beef tenderloin sautéed with red onions, served with Boston Bibb lettuce and pickled daikon

Scallion Crepes

Mung bean crepes with zucchini, scallions and red onion, with a spicy soy dipping sauce

Course Two

Roasted Winter Squash Soup

With crème fraîche and maple-glazed bacon

Winter Salad with Soy-Balsamic Vinaigrette

Mixed spicy greens with radish, butternut squash, pickled beets, spiced pecans, fresh mozzarella cheese and a soy-balsamic vinaigrette

Course Three

Seared Sea Scallops

Pan-seared sea scallops with kohlrabi, snow peas, edamame beans, served with coconut-jasmine rice and a carrot-lemongrass sauce

Thai Bouillabaisse

Flavored with lemongrass, ginger and red curry, Thai seafood stew simmered with mussels, bay scallops, shrimp and salmon, served with steamed rice

Thai Peanut Noodles

Rice noodles wok-tossed with a thai peanut sauce, julienned vegetables and crispy caramel tofu, topped with curried chickpeas and cilantro

Korean-Marinaded Ribeye

Thin slices of grilled Certified Angus ribeye, with sesame crispy rice, sautéed julienned vegetables, quail egg and Korean chili sauce

Bacon-wrapped Pork Tenderloin

Roasted Berkshire pork tenderloin with roasted cauliflower, Brussels sprouts, lentils, butternut squash and a shallot soy-mustard sauce