



Starters

Yellowfin Tuna Tartar

Avocado, Soy-Ginger Emulsion, Toasted Sesame 17

Carrot Ginger Soup

Creme Fraiche, Dill, Orange 10

Crispy Jicama & Arugula Salad

Sweet Grapefruit, Basil, Pink Peppercorn 12

Shrimp Risotto

Edamame, Piopini Mushrooms, Shaved Parmesan 16

Tempura Calamari

Crisp Iceberg, Basil Emulsion 14

Baby Iceberg Wedge

Roasted Wild Mushrooms, Pickled Onions, Parmesan Vinaigrette 12

Business Lunch \$25

Crispy Jicama & Arugula Salad Sweet Grapefruit, Basil, Pink Peppercorn
Seared Atlantic Salmon Dashi Ponzu, Shiso Potato Croquette, Hajikami Ginger

Large Plates

Lemon Grass Chicken

Coconut Rice, Baby Spinach, Spicy Kumquat Glaze 25



Jordan Chardonnay Russian River 2006 Taste 9.5 Glass 19

Licorice Scented Scallops

Butternut Squash Puree, Tamarind Glaze, Satsuma Tangerine 27



Trimbach Gewurztraminer Alsace France 2005 Taste 6.50 Glass 13

Chilled Soba Noodle Salad

Crunchy Sesame-Garlic prawns, Bean Sprouts, Peanuts, Cilantro, Lemon Soy Dressing 18

Tangy Braised Beef Short Rib

English Pea Puree, Spring Herb Salad 24



Pre Vail "West Face" Cabernet-Syrah Alexander Valley 2004 Taste 10 Glass 20

Seared Atlantic Salmon

Dashi Ponzu, Shiso Potato Croquette, Hajikami Ginger 23

Silks Fish & Chips

Local California Rock Cod, French Fries, Citrus Remoulade 15



St. Clement "Bale Lane" Sauvignon Blanc Napa Valley 2006 Taste 7 Glass 14

Mandarin Burger

Grilled Black Angus Beef, Cheddar or Swiss, French Fries or Salad 18



Joel Gott "Blend No. 815" Cabernet Sauvignon 2006 Taste 7 Glass 14

Sides

Pea Shoots & Water Chestnuts *Garlic, Ginger, Soy* 6

Sautéed Wild Mushrooms 6

Steamed Asparagus 6

French Fries 6

Executive Chef

Joshua Nudd

18% Gratuity will be added to parties of 6 or more