

RESTAURANT WEEK

\$50 A PERSON

May 15-22

FIRST | choose one

TUNA*
truffle ponzu, pickled avocado, sesame, jalapeño, rice crisp

PORK DUMPLINGS (2)
lemongrass, fermented black bean chili crisp, crispy onion, radish

CABBAGE SALAD
ginger vinaigrette, purple & napa cabbage, cashew

SECOND | choose one

GENERAL TSO TOFU
quinoa, broccolini, pepper, sesame, cilantro, citrus soy

KING SALMON*
red curry sauce, coconut vinaigrette, black rice, daikon, carrot, sesame seeds, lemongrass vinaigrette

BRAISED BEEF SHORT RIB
soy glaze, polenta, roasted carrot, pickled red onion

THIRD | choose one

CHOCOLATE CHIP COOKIE SKILLET
house-made vanilla ice cream

ICE CREAM SCOOP

RECCOMENDED DRINK ADD ON

Riesltat Riesling \$15
Chemistry Pinot Noir \$16

The Kitchen

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