



CHINESE NEW YEAR 2019
“YEAR OF THE PIG”

*Five course tasting menu \$92
With wine & beverage pairings \$127
Available February 5 - February 10*

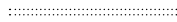
MUSHROOM CONGEE

Black trumpet mushrooms, watercress, fried garlic



STEAMED COD

Wilted lettuce, bottarga, black vinegar



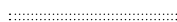
BRAISED PORK JOWL

Mung bean noodles, aged rice wine, peanuts



“PEKING” SQUAB

Hoisin, cucumber, leek ash



TANGERINE BAVARIAN

Almond cookie crumb, white sesame, kumquats

CHEF DE CUISINE ANDY TAUR

*Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.
If you have any allergies, please bring them to your server's attention.*

