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## CHINESE NEW YEAR 2020 “YEAR OF THE RAT”

*Five course tasting menu \$92  
With wine & beverage pairings \$127  
January 24th - February 2nd*

### “WONTON SOUP”

*Chinese okra, dried shrimp, fried shallot*

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### FAVA BEAN CHAWANMUSHI

*Clams, black bean sauce*

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### TEMPURA LOBSTER

*Ginger & scallion, Chinese long bean, bamboo rice*

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### ROASTED DUCK BREAST

*“Lion’s head” meatball, braised cabbage*

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### “TANG YUAN”

*Jasmine tea, assorted fruit*

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.*

