



2027 SPRING

APRIL - JUNE MENU





Peach Bruschetta

SMALL BITES

Peach Bruschetta | veg, sf, n

peach, tomato, mascarpone, ricotta, basil, olive oil, pistachio, balsamic reduction, baguette crostini

Pork Belly Bao Bun | df, e | +5

pork belly, cucumber, carrot, mayo, hoisin, chinese mustard, tamari, bao bun

Smoked Salmon Bite | sf

salmon, cream cheese, sour cream, chive, pickled onion, tobiko, baguette crostini

Mini Crab Cake | df, sf, e

dungeness crab, yellow onion, carrot, celery, garlic, parsley, mango, habanero, mayo, lemon juice

Spicy Beef Cucumber Bite | gf, df

beef flank, cucumber, tomato, cilantro, fish sauce, lime, brown sugar, shallot, tamari, thai chili

Lemongrass Chicken Meatball | df, e

chicken thigh, carrot, yellow onion, garlic, ginger, eggs, breadcrumbs, cilantro, lime juice, lime zest, tamari, plain yogurt

Pork Bulgogi Slider | df, e

pork, gochujang, pineapple, jalapeno, slaw

Beef Skewer With Smoky Chimichurri | gf, df, sf

tri-tip, smoked paprika, oregano, parsley, cilantro, garlic, shallot, red vinegar, roasted red pepper



Mini Crab Cake



Pork Belly Bao Bun

v = vegan, veg = vegetarian, gf = gluten-free, df = dairy free,
sf = soy free, e = contains egg, n = contains nuts



Coconut Polenta with Mushroom Ragu

ENTREES

Spicy Miso Marinated Salmon | gf, df, sf

*atlantic salmon, white miso, sriracha,
cayenne pepper, mirin, garlic, sugar,
sweet chili sauce*

Coconut Polenta With Mushroom Ragu | v, gf, df, sf

*polenta, coconut milk, oil, vegetable
stock, shitake, spinach, white wine,
shallot, garlic*

Asian Marinated Flank Steak | gf, df

*flank steak, tamari, garlic, fish sauce,
ginger, lime, chili flake, sesame oil,
mirin, white sugar, roasted sesame
seed*

Honey Garlic Chicken | gf

*chicken breast, honey, tamari,
garlic, apple cider vinegar, butter*

Seared Black Cod with Yuzu Butter Sauce | gf, sf

*black cod, yuzu extract, tarragon,
garlic, shallot, white wine, butter*

Tuscan Chicken in Creamy Sun-Dried Tomato Sauce | gf, sf

*chicken breast, sun-dried tomato,
white wine, chicken stock, parmesan,
cream, spinach, garlic, shallot*

SALADS

Orange Pistachio Frisée | veg, gf, sf, n

frisée, pistachio, cara cara orange, parmesan, green apple vinaigrette

Roasted Chickpea | gf, sf

chickpea, romaine, cucumber, grape tomato, feta, red onion, herb, lemon vinaigrette

Bright Spring | veg, gf, n

spring mix, peas, asparagus, grape tomato, radish, toasted chickpeas, pistachio, feta, honey herb dressing



Orange Pistachio Frisée

SIDES

Kimchi Fried Rice | gf, df

kimchi, spam, jasmine rice, tamari

Roasted Potatoes | gf, df, sf

baby potato, dijon mustard, rosemary, thyme, garlic, olive oil, leek, bacon, salt, black pepper

Sweet & Spicy Cucumbers | v, gf, df, sf

cucumber, white sugar, rice vinegar, garlic, sesame oil, salt, korean chili flake

Roasted Asparagus with Almonds | veg, gf, sf, n

asparagus, unsalted butter, olive oil, brown sugar, garlic, lemon juice, salt, roasted almonds

Miso Mac & Cheese | veg

whole milk, white miso, butter, cheddar, smoked gouda, garlic, red pepper flake, campanelle, breadcrumbs

Cold Soba Noodle Salad | v, gf, df, n

soba noodle, carrot, red bell pepper, green onion, purple cabbage, cucumbers, peanut, sesame lime ginger dressing



Roasted Potatoes



Roasted Asparagus with Almonds

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