

February 2025

LUNCH

*forty five dollars per person
includes an appetizer, entree, and coffee, tea or soda
credit card only*

Thai coconut pumpkin soup

cilantro, crushed peanut, roti bread

chopped salad

little gem, carrots, peanuts, sesame vinaigrette, ramen cracker

sesame mandarin salad

arugula, smoked almonds, honey lime dressing

shrimp pad thai

rice noodle, pickled carrots, crushed peanuts, tamarind lime dressing

bbq oyster mushroom bao buns

cole slaw, house made sweet onion chips

tuna steak

coconut rice, scallion + carrot slaw, fresno vinaigrette

banh mi

French baguette, Vietnamese bbq chicken, pickled carrots + cucumbers, radish, cilantro, jalapeno, house made chips

DESSERT

coconut panna cotta

mango, peanuts

pumpkin pie

whipped cream

Consuming raw or undercooked meat, poultry, seafood, fish, shellfish or eggs, may increase your threat to food borne illness, especially if you have a medical condition.

EXECUTIVE CHEF LEO MOSLEMIAN

 VEGETARIAN  VEGAN  AVOIDING GLUTEN

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