



### To Begin

<b>Crisp Lettuce Cups</b> Gulf Prawns, Garlic, Pickled Ginger-Serrano Chili Vinaigrette	18
<b>Crispy Skin Suckling Pig</b> Pickled Baby Onions, Sweet Bean, Mustard Seed	15
<b>Hamachi Sashimi</b> Blood Orange Kosho, Kaffir Oil, Cucumber, Breakfast Radish	21
<b>Artichokes &amp; Pork Belly</b> Thai Basil, Mint, Nam Pla, Crispy Pork Skin	14
<b>Grilled Spanish Octopus</b> Kochujang, Toasted Sesame, Asian Pear, Shiso	13
<b>Maine Lobster Spring Rolls</b> Prawns, Ginger, 10 Spice Honey	18
<b>Steamed Bao Buns</b> Slow Cooked Pork Belly, Sweet Bean Garlic Glaze	16

### Dumplings

<b>"Tiny Dumplings"</b> Pork Belly, Black Vinegar, Chili Oil, Ginger, Cilantro Leaves	15
<b>Hot &amp; Numbing Lamb Dumplings</b> Pickled Cabbage, Red Chili Oil, Green Onion	16
<b>Szechuan Beef Dumplings</b> Mala Sun Dried Tomato Relish, Golden Chives	16
<b>Shrimp &amp; Scallop Har Gow</b> Bamboo Shoots, Chinese Black Beans, Red Chili, Cilantro, XO Sauce	18
<b>Crystal Chive Dumplings</b> Alaskan King Crab, Shrimp, Kurobuta Pork, Chinese Mustard	18

### The Sea

<b>Broiled Japanese Black Cod</b> Ginseng Honey, Black Sesame Vinaigrette, Chili-Orange Noodle Salad *	41
<b>Day Boat Scallops</b> Wok Fried Peas, Garlic, Icicle Radishes, Peas Shoots, Chinese Black Bean Relish *	38
<b>Wok Fried Whole Sea Bass</b> Thai Basil, Cilantro, Bean Sprouts, Sambal, Thai Fish Sauce *	44
<b>Indian Spiced Assam Curry Prawns</b> Curry Leaves, Garlic, Cardamom, Yogurt, Fenugreek *	38

### The Field

<b>Crispy Skin Jidori Chicken</b> Coconut Kashmiri Curry, Bengali Chutney, Cucumber Raita *	29
<b>Stir Fried Prime Beef</b> Chinese Eggplant, Thai Basil, Red Chilies, Crispy Spinach *	38
<b>Grilled Colorado Lamb Chops</b> Morels, Fava Beans, Turnips, Ramps, 10 Spice Lamb Jus *	56
<b>Slow Cooked Beef Short Ribs</b> Szechuan Spices, Ginger, Garlic, Bean Sprouts, Bok Choy	38
<b>Szechuan Style Prime Beef Tenderloin</b> Smoked Chili Shallot Sauce, "La You" Hot Oil *	49
<b>Prime NY Sirloin</b> Szechuan Steak Sauce, Crispy & Spicy Potatoes *	49
<b>Roasted Peking Duck</b> Red Cooked Pineapple, Steamed Bao Buns, Duck Chow Fun Noodles	Half Duck 52 Whole Duck 98

### From the Market

<b>Baby Carrots</b> Cilantro, Crispy Shallots, Kaffir Lime, Red Curry Honey	12
<b>Stir Fried Peas &amp; Mushrooms</b> Shiitake, Bunshameji, King Oyster, Snap Peas, Snow Peas	12
<b>Spicy Weiser Farm's Eggplant</b> Roasted Shishito Peppers, Chili, Crisp Garlic	12
<b>Wok Fried Chinese Long Beans</b> Golden Chives, Garlic, Chinese Black Beans	12

### Rice & Noodles

<b>Cantonese Pork Fried Rice</b> Lop Cheung Sausage, Char Siu Pork, Sweet Peas *	12
<b>Three Treasures Fried Rice</b> Scallops, Lobster, Blue Crab, XO Sauce, Budding Chives *	22
<b>Farmer's Market Vegetable Fried Rice</b> Sweet Peppers, Asparagus, Red Onions *	12
<b>Hong Kong Noodles</b> Freson Chilies, Scallion, Red Onion, Mushrooms, Snow Peas	12

### **Chef John Lechleidner**

*If You Have Any Concerns Regarding Food Allergies, Please Alert Your Server Prior To Ordering*

*\*Peanut Oil Is Used In The Preparation Of Our Dishes*

*\*Consuming Raw Or Undercooked Meat, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Borne Illness, Especially In Cases Of Certain Medical Conditions*