

RESTAURANT WEEK

3 COURSES- \$45

Choice of appetizer

Mango & Papaya Salad (gf,v)

spicy chili ginger cashew dressing, watermelon radish, peanuts

Grilled Peach Salad (gf,v)

napa, cucumber, red onion, mint, tomatoes, spiced walnuts, chili miso yuzu dressing

Rice Balls (gf,veg)

sushi rice, garlic yuzu aioli, mushrooms, citrus chili vinaigrette

Grilled Chicken Skewers (gf)

in a lemongrass glaze served with chili sambal sauce

Choice of entree

(add on protein- tofu, chicken, shrimp or salmon)

Peanut Street Noodles (gf,v)

sauteed with red cabbage, snap peas, carrots, cilantro, chilies, sesame seeds

Chili Garlic Noodles (gf,v)

chili garlic sauce, mushrooms, carrots, snap peas, sesame seeds

Green Garden Vermicelli (gf,v)

baby bok choy, mushrooms, snap peas, tomatoes, almond chili cilantro sauce

Grilled Salmon (gf)

charred baby bok choy, green chili sauce, thai basil & vietnamese cilantro

Red Curry Chicken (gf)

braised boneless thighs, coconut rice, heirloom tomatoes

Choice of dessert

Vanilla Gelato (gf) or Coconut Sorbet (v)

thai coconut caramel sauce, crushed peanuts

Mango Sorbet (v)

Passion Fruit Sorbet (v)

** our entire menu is gluten free & dairy free**

except for the gelato containing dairy