

Summer Restaurant Week

Inspired by the spirit of a travel magazine, our Restaurant Week menu explores the flavors, memories, and traditions that connect the regions in Asia. Along the way, you'll discover influences from Japan, Singapore, Thailand, and, of course, Taiwan, the very first destination in Traveler's journey.

3-Course Menu | \$45 per person

Appetizer

-Choice of-

Chicken Liver Mousse

Japanese Milk Bread/Miso Caramel/Pear Ginger Marmalade/Pickle Lotus

Cold Tom Yum Hokkaido Scallops

Tom Yum Dressing/Cherry Tomato/Radish Shave/Mango/Micro Shiso

Warm Broccoli "Caesar"

Salted Egg Yolk Mayo/Crouton/Parm/Chinese Bacon/Pickle Shallot Ring

Entree

-Choice of-

Crispy Pork Belly

Thai Chili-Citrus Sauce/Eggplant/Green Papaya Salad

Pan-Seared Atlantic Cod

Laksa Emulsion/Celtuce/Blistered Shishito/Rau Ram/Peanut

Truffle Dirty Rice

Truffle/Green Tofu Sauce/Maitake/Bamboo Shoot/Tofu Skin

Hudson Valley Duck Breast +\$18

Osmanthus Duck Jus/Chinese Five Spice Sweet Potato Puree/Bok Choy

Dessert

-Choice of-

Frozen Yogurt

Pineapple Compote/Pineapple Jam/Black Sesame Mochi

Rose Tiramisu

Sake Mascarpone/Rose chantilly/Raspberry

Hojicha Creme Caramel

Apricot Jam/Lavender Chantilly/Puff Pastry Tuile

