

FROM THE FIELD

SPRING GREENS WITH YUZU PISTACHIO VINAIGRETTE

Yuzu kosho chèvre spread, lime marinated radish, crushed pistachios, sweet pea tendrils

A taste of what Spring has to offer, from fresh goat's cheese to spring peas and the last of the season winter citrus, this course is meant to usher in the season of new life.

A SHARED EXPERIENCE

BO SSAM

Lettuce greens, kimchi, shiso verde, ssam jjang, smashed cucumbers with ginger garlic dressing & chili oil

Ssam is Korean for "wrap". Bo Ssam is traditionally a meal of pork belly, various banchan, or sides, and a medley of greens, commonly enjoyed when fresh kimchi is made.

FAMILY STYLE

FILIPINO CHICKEN ADOBO

Shiitake mushrooms, braised root vegetables

A pre-colonial dish originating in the Philippines, this dish is a prime example of how preparing food with vinegar helped preserved foods in the hot and humid climate.

CANTONESE STYLE ROASTED WHITE FISH

Cilantro, seasoned soy sauce, scallion oil, roasted garlic, fresno peppers

Cantonese cuisine arguably considered the peak of Chinese cooking, many dishes were prepared with a delicate hand to preserve the intricacies and freshness of ingredients.

THAI STYLE YELLOW VEGGIE CURRY

Assortment of vegetables braised in a coconut based broth, flavored with potent aromatics of South East Asia.

KOREAN STYLE MIXED RICE

A common Korean staple food called Japgokbap, Korean mixed rice was a common way to up the nutritional value of rice and can comprise of various grains and legumes.

ROASTED BRUSSEL SPROUTS

Chinese fermented black bean, honey roasted peanuts, cilantro

Fermentation is a huge part of Asian cuisine, from soy sauce to miso, kimchi to fish sauce, fermentation allows for the preservation of foods as well as really fortify foods with massive amounts of UMAMI by means of naturally occurring monosodium glutamate.

DESSERT

BLUEBERRY YUZU GALETTE WITH SEA FOAM WHIP CREAM

Yuzu is a Japanese citrus with nuances of orange, lime, grapefruit, pomelo, and lemon. A fruit that encompasses all.

MOCHI ICE CREAM

Mochi is a very traditional snack in various parts of Asia. Made by pounding cooked rice until a soft supple texture is achieved and traditionally filled with ingredients like anko (sweet red bean paste), sesame paste, sweetened peanut powder, mung bean paste, etc. Sometimes shaped into spheres, skewered, grilled, and seasoned with sweet soy or soybean powder. This version is called dango.

