

SLANTED DOOR

Smooth Jazz Series Prix Fixe Menu for Two

AMUSE BOUCHE

papaya salad

*green papaya, celery, cucumber, pickled carrots,
hodo tofu, rau ram, crispy shallots,
roasted peanuts, fish sauce dressing*

STARTER

Please choose 1

vegetarian banh nam

*banana leaf wrapped rice dumpling,
roasted mushrooms, green onions, sweet soy*

crispy imperial rolls

*wild gulf shrimp, pork, vermicelli noodle,
roasted peanuts*

MAINS

Please choose 2

cellophane noodles

*wild gulf & dungeness crab, green onion,
black pepper, sesame*

lemongrass tofu

*fresh hodo organic soy tofu, five spiced pressed tofu,
shiitake, roasted chili sate*

caramelized shrimp

*wild gulf shrimp, garlic, sate, red onion,
chili caramel sauce*

chicken claypot

*mary's organic chicken thighs, shallots, ginger,
thai chili, caramel sauce*

shaking beef (supp +\$8)

*cubed grass-fed filet mignon, watercress, red onion,
lime sauce*

lamb chops (supp +\$8)

*mesquite grilled anderson ranches lamb chops,
chinese cauliflower, red pepper chimichurri*

SIDE

bok choy

*stir fried bok choy, shiitake mushrooms,
fish sauce*

DESSERT

Please choose 1

panna cotta

coconut panna cotta, pineapple, macadamia

peanut butter pie

*peanut butter ganache, dark chocolate pudding
cocoa crumble*

SLANTED DOOR

Smooth Jazz Series Prix Fixe Menu for Two

AMUSE BOUCHE

papaya salad

*green papaya, celery, cucumber, pickled carrots,
hodo tofu, rau ram, crispy shallots,
roasted peanuts, fish sauce dressing*

STARTER

Please choose 1

vegetarian banh nam

*banana leaf wrapped rice dumpling,
roasted mushrooms, green onions, sweet soy*

crispy imperial rolls

*wild gulf shrimp, pork, vermicelli noodle,
roasted peanuts*

MAINS

Please choose 2

cellophane noodles

*wild gulf & dungeness crab, green onion,
black pepper, sesame*

lemongrass tofu

*fresh hodo organic soy tofu, five spiced pressed tofu,
shiitake, roasted chili sate*

caramelized shrimp

*wild gulf shrimp, garlic, sate, red onion,
chili caramel sauce*

chicken claypot

*mary's organic chicken thighs, shallots, ginger,
thai chili, caramel sauce*

shaking beef (supp +\$8)

*cubed grass-fed filet mignon, watercress, red onion,
lime sauce*

lamb chops (supp +\$8)

*mesquite grilled anderson ranches lamb chops,
chinese cauliflower, red pepper chimichurri*

SIDE

bok choy

*stir fried bok choy, shiitake mushrooms,
fish sauce*

DESSERT

Please choose 1

panna cotta

coconut panna cotta, pineapple, macadamia

peanut butter pie

*peanut butter ganache, dark chocolate pudding
cocoa crumble*