

Spring Wine Fling Menu

March 20th - 31st



MOON RABBIT
BY KEVIN TIEN

2 Courses, 2 Wines
\$55 plus tax and gratuity

appetizer

CHAR SIU BBQ PORK & SHRIMP DUMPLINGS
BLACK VINEGAR, AGED SOY, & CHILI CRISP
VEGETARIAN OPTION AVAILABLE UPON REQUEST

wine pairing

PERRIER-JOUET GRAND BRUT CHAMPAGNE BRUT
CHAMPAGNE BLEND, NV

entree

CHOICE OF
SALT AND PEPPER LOBSTER TAIL
KOSHIHIKARI RICE

OR

ROASTED QUARTER CHICKEN WITH GINGER SCALLION
SAUTEED PEA LEAVES
VEGETARIAN OPTION AVAILABLE UPON REQUEST

wine pairing

DOMAINE DE LA MONGESTINE, BOB SINGLAR RED WINE

**Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illness.*

Parties six and larger will have a 20% service charge automatically added to their check. Maximum of four split checks per table