

Happy New Year 2017

3 Course New Year's Eve Menu

Dim Sum for the Table

Szechuan Cucumbers, Lobster Spring Rolls, Pork Belly Bao Buns, Lamb Char Siu Buns

1st Course

Crystal Chive Dumplings

King Crab, Prawns, Pork Belly, Chinese Mustard, Chili Garlic

Szechuan Beef Dumplings

Mala Sun Dried Tomato Chili Relish, Scallion, Golden Chives

Hamachi Sashimi

Ponzu Jelly, Cucumber, Radish, Yuzu

Asian Pear Salad

Yuzu Miso Vinaigrette, Watercress, Cashews, Sesame

Chicken Wonton Soup

Black Truffle, Farm Egg, Scallion, Napa Cabbage

2nd Course

Paper Skin Chicken

Wok Fried Choy Sum, Garlic, Hot & Sour Sauce

Day Boat Scallops

Smoked Pork Belly, Brussels Sprouts, Cauliflower, Ginger

Wok Fried Whole Sea Bass

Black Vinegar-Garlic Sauce

Prime Beef Short Ribs

Mala Roasted Root Vegetables, Baby Bok Choy,

Colorado Lamb Chops

\$15 supplement

Wok Fried Swiss Chard, Chanterelles, Hoisin Lamb Jus

Prime NY Steak

\$10 Supplement

Crispy & Spicy Potatoes, Szechuan Steak Sauce

3rd Course

Miso Apple Crumble

Miso Caramel, Puff Pastry, Toasted Sesame Ice Cream

Chocolate Opera Cake

Joconde, Coffee Buttercream, Cocoa Nib

\$75 per person