



To Begin

Crisp Lettuce Cups Gulf Prawns, Garlic, Pickled Ginger-Serrano Chili Vinaigrette	16
Crispy Suckling Pig Apricot Puree, Sweet Bean, Chinese 10 Spice	15
Maine Lobster Spring Rolls Prawns, Ginger, 10 Spice Honey	16
Steamed Bao Buns Slow Cooked Pork Belly, Sweet Bean Garlic Glaze	14
Crispy Soft Shell Crab Jicama, Mango, Holy Basil, Thai Bird Chili, Cilantro Aioli	24

Dumplings

"Tiny Dumplings" Pork Belly, Black Vinegar, Chili Oil, Ginger, Cilantro Leaves	15
Chili "Dan Dan" Dumplings Organic Chicken, Chili Garlic Sauce, Crushed Peanuts, Green Onion	16
Crystal Chive Dumplings Alaskan King Crab, Shrimp, Kurobuta Pork, Chinese Mustard	18
Prawn & Scallop Har Gow Dumplings Toasted Sesame Seed, Red Chili Oil	18

The Sea

Broiled Japanese Black Cod Ginseng Honey, Black Sesame Vinaigrette, Chili-Orange Noodle Salad	38
Alaskan Halibut Wok Charred Spring Market Vegetables, Nam Pla, Kaffir Lime, Herbs	39
Hong Kong Style Steamed Atlantic Salmon Baby Bok Choy, Lotus Root, Ginger, Aromatic Soy	36
Santa Barbara Spot Prawns XO Glass Noodles, Chili Shallot Relish, Tamari Soy	46
Assam Curry Seafood "Hot Pot" Curry Leaves, Cardamom, Yogurt, Fenugreek	46
Wok Fried Whole Sea Bass Thai Basil, Black Pepper Garlic Sauce	42
"Angry" Two Pound Live Maine Lobster Szechuan Chilies, Fried Garlic, Scallions, Black Bean	79

The Field

Crispy Wolfe Ranch Quail "General Tso's" Chilies, Garlic, Scallion	36
Jidori Chicken Breast "Dan Dan" Egg Noodles, Szechuan Peppercorns, Toasted Peanuts	29
Stir Fried Prime Beef Filet Chinese Eggplant, Thai Basil, Red Chilies, Crispy Spinach	38
Soy Glazed Kurobuta Pork Shanks Wok Fried Brussels Sprouts, Garlic, Ginger	33
Grilled Sonoma Lamb Chops Cilantro Mint Vinaigrette, Mizuna, Ginger, Crispy Garlic	52
Slow Cooked Beef Short Ribs Szechuan Spices, Ginger, Garlic, Bean Sprouts, Bok Choy	36
Szechuan Style Prime Beef Tenderloin Smoked Chili Shallot Sauce, "La You" Hot Oil	49
Whole Roasted Peking Duck Huckleberry Compote, Traditional Garnishes, Duck Chow Fun Noodles	90

From the Market

Wok Charred Cauliflower & Brussels Sprouts Garlic, Red Chili, Thai Basil	12
Spicy Weiser Farm's Eggplant Roasted Shishito Peppers, Chili, Crisp Garlic	12
Sweet & Spicy Baby Yams Shallots, Ginger, Fresno Chilies, Szechuan Salt	12

Rice & Noodles

Cantonese Pork Fried Rice Lop Cheung Sausage, Char Siu Pork, Sweet Peas	12
Maine Lobster Fried Rice XO Sauce, Maine Lobster, Budding Chives	18
Farmer's Market Vegetable Fried Rice Sweet Peppers, Asparagus, Red Onions	12
Shanghai Noodles Slow Braised Oxtail, Red Fresno Chilies, Thai Basil Leaves	16

Chef John Lechleidner