



Valentine's Day 2012



Sweetheart Prix Fixe

Includes edamame, choice of three dinner plates below and dessert
(\$60 per guest)

temaki (sushi handrolls)

Spicy Tuna

wasabi / tuna / jicama / scallion

Crunchy Shrimp

wasabi sauce / lettuce / crunchy rice

Vegetarian

sweet tofu / hijiki / pickled cucumber / basil

rice / noodles / vegetables

Fried Tofu

sauteed spinach / sweet & spicy chile sauce

Stir-Fried Okra

ginger / basil / garlic / chilies

Carne Noodles

snow peas / smoked brisket / shrimp / poached egg

Shrimp & Pork Fried Rice

kim chee / chile guajillo / carrots / corn / bean sprouts / cilantro
(can be made vegetarian)

seafood

Four Fried Oysters

caviar cream / torreado glacage / chipotle aioli / yuzu pico

Black Cod

chipotle miso / pickled onion

Crab-Crusted Salmon

chipotle-yuzu chimichurri / herbs / cucumber

Poached Shellfish Salad

lobster / bay scallops / shrimp / aji amarillo / avocado

Seared Scallops & Shrimp

creamy madras-curry quinoa / chorizo / epazote-lager broth

Bangus

steamed whitefish / snow peas / country ham / golden raisins

soups & salads

Tom Kha Gai

coconut milk broth / chicken adobado / masa dumplings

Hot & Sour Egg Drop

chive shrimp dumplings / tofu / wood ear mushroom

Baby Spinach & Arugula Salad

papadam / sesame cashews / mango / curry tamarind vinaigrette

Hijiki Seaweed-Jicama Salad

sesame / chayote / daikon sprouts

flatbreads

Country Ham Flatbread

goat cheese / cantaloupe / arugula / truffle / lime

Tuna Sashimi Flatbread

wasabi aioli / arugula / capers / yuzu / sea salt / red onion

Wild Mushroom Flatbread

Oaxaca cheese / red pepper / avocado

meat & poultry

72-Hour Angus Brisket

sweet potato fries / mole Oaxaca / cotija cheese

Mole Dusted Tenderloin Medallion

mustard potatoes / edamame / pomegranate chimichurri

Kung Fu Chicken

peanut crusted / stir-fried peppers / mango / kung pow-adobo
(can be made vegetarian)

Lumpia de Casa Masa

pork al pastor / shrimp / glass noodles / salsa dizon

Pan-Seared Sirloin

lobster fried rice / dragon sauce / huitlacoche

Crispy Smoked Pork Belly

pansit palabok / glass noodles / blue crab / chicharonnes

Beef Kare-Kare

seared beef / toasted rice / coconut milk / peanut sauce

desserts

Ice-Cream & Sorbet

churned in-house.
ask server for available flavors.

Passion Fruit Baked Alaska

chocolate cake with coconut meringue
and passion fruit sorbet.

Buttermilk Pana Cotta

with raspberry confit, mint,
candied lemon and lemon kisses

Mexican Opera Cake

layers of almond and chocolate cake,
hazelnut crunch and tequila sauce.

Salted Caramel Chocolate Flan

with housemade s'mores, topped with
spicy peanuts and blood orange reduction.

cocktails

9 | lychee lemonade

Bacardi Raz / lychee puree / sour mix / pineapple

9 | margarita traditional

El Jimador / agave nectar / fresh lime

12 | cherry smash

cherry-infused tequila / cherry liqueur / agave / lime

12 | patron paloma

Patron Silver / fresh lime / grapefruit

8 | lemon lager

Dos Equis / lemon-basil syrup / st. germaine

11 | mojito especial

Pyrat rum / brown sugar / mint / fresh lime

9 | mojito traditional

Castillo rum / mint / fresh lime / simple syrup

11 | passion

Grey Goose Pear / passion fruit / agave nectar

7 | strawberry lemonade

vodka / fresh strawberry puree / lemon juice

7 | white sangria

white wine / sake / peach nectar / cucumber

Menu designed by executive chefs Richard Sandoval, Kaz Okochi, and Antonio Burrell.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.
Sorry! We don't separate checks, but accept credit cards up to six per party. 20% gratuity may be added to parties of six or more.

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