

# WILD GINGER

McKENZIE

Seattle Restaurant Week Dinner | \$35  
Served Tuesday - Saturday

## satay starter (choose one)

3 skewers, accompanied by rice cake, pickled cucumbers

### malay chicken satay (gf)

Marinated in lemongrass, ginger, shallots and spices.  
Served with a peanut dipping sauce.

### wagyu beef satay

Marinated in lemongrass, shallots garlic and ginger.  
Served with a peanut dipping sauce.

### thai mushroom satay (gf) (v)

Fresh local shiitake mushrooms are marinated in ground coriander, garlic and spices. Served with a chili vinegar dipping sauce.

## entrée (choose one)

entrées are served with your choice of jasmine white or california brown rice

### thai seafood noodles

Fresh ho fun noodles wok-charred with prawns, mussels and squid

### sri lankan dahl (v) (gf)

Slow cooked with the flavors of coriander, fennel and turmeric. Topped with fried curry leaves and dried chilies.

### hanoi tuna (gf)

Yellow fin tuna is flash fried and served on a Vietnamese shallot and garlic sauce topped with fresh dill and crushed almonds

