

Seattle Restaurant Week

\$35

Appetizer: Choice of One

Thịt Nướng - Caramelized Pork Fresh Roll

Lemongrass, vermicelli noodles, lettuce, pickled daikon + carrot, fresh herbs, Hanoi fish sauce (gf) (Can be made vege, or vegan)
-Sub shrimp or tofu

Mù Xū Roast Duck Crispy Roll

Cabbage, wood ear mushroom, carrot, lettuce, scallion, sambal hoisin (s)

Shanghai Spicy Wontons

Red crab, shrimp, pork, balsamic & soy glaze, Sichuan numbing oil, mustard greens (limited availability) (s)

Wok Blistered Green Beans

Garlic, scallion, shallots, jalapeño, toasted chili's, salt, pepper.
(gf, v)(gluten gross contamination)*

Lobster Rangoon Bao

Lobster, cream cheese, green onion, scallion, garlic.
(Limited availability) (s)

Entree: Choice of One

Curry Vermicelli Bowl

Coconut curry broth, green beans, carrots, yukon gold potatoes, Scallion, cilantro, fried shallots (gf, s)
Choice of: Beef cheek, prawns or tofu
*gluten free

Ma La Braised Beef Cheek Noodle

Thick wheat noodle, sour mustard greens, Sichuan numbing oil, pickled fresno peppers

Five Spice Duck Confit

Muscovy duck leg, roast duck broth, black vinegar, thick wheat noodles, baby bok choy, Sichuan numbing oil, sour mustard greens, goji berries

Hokkien Wok Noodle

Yellow wheat noodle, pork shoulder, prawn, squid, egg, bean sprout, garlic chives, tomato sambal fish sauce (s)
*Can be made vegetarian or gluten free

Reckless Fried Rice

Turmeric rice, soft boiled egg, scrambled egg, chili jam, soy, basil, scallions, tomato, cucumber (s)(s)*
Choice of pork belly, beef pastrami, prawns, or tofu
*Can be made vegan, gluten free, or vegetarian

Dessert: Choice of One

Vietnamese Coffee Crème Brulee

*Gluten free

Olympic Mt. Ice Cream

Coconut almond fudge swirl or
Toasted black sesame

(gf) gluten free (s) contains shellfish (v) vegetarian/vegan option
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.