



HAPPY , *Valentines*

lover's lane

Enjoy a flight of the following:

Duck Spring Rolls, Crab Cake Bites, Laksa Shu Mai

Wine suggestion: Grenache Blanc, Stephen Ross 'Paragon Vineyard' 2021, Edna Valley, SLO

pleasures from the heart

Choice of one of the following:

GRILLED DUCK

Maple Leaf Farm Duck Breast, Celery Root Puree, Plum Sauce

Wine suggestion: Syrah, Margerum 2021, Santa Barbara County, CA

LEMONGRASS SEABASS

Lemongrass-Crusted Chilean Seabass, Yellow Curry, Coconut Rice

Wine suggestion: Riesling, Wittmann (Troocken) 2021, Rheinbessen, Germany

SHAKING BEEF "BO LUC LAC" (GF)

*Cubed Beef Tenderloin Wok-Tossed in Caramelized Fish Sauce,
Tomato, Red Onion, Lettuce, Coconut Rice*

Wine suggestion: Pinot Noir, Birichino 'St. Georges' 2020, Central Coast, CA

DUNGENESS CRAB & GARLIC NOODLES

Fresh Dungeness Crab, Garlic Noodles, Scallions, Crispy Shallots

Wine suggestion: Chardonnay, Dutton Estate 'Kyndall's Reserve' 2019, Russian River Valley, Sonoma

sweet surrender

Choice of one of the following:

FLOURLESS CHOCOLATE CAKE (GF)

Berry & Red Wine Compote, Vanilla Bean Ice Cream

Wine suggestion: Taylor Fladgate 10 Year Tawny

LYCHEE PANNA COTTA (VG)(GF)

Lychee, Rosewater, Coconut Cream

Wine suggestion: Kracher Cuvee Auslese 2017

\$80 per person *(plus tax & 20% gratuity)*

No substitutions or split plates, please.

- VEGETARIAN MENU -

♥ *lover's lane*

Enjoy a flight of the following:

Avocado Rolls, Vegetarian Potstickers, Mango Papaya Salad

Wine suggestion: Rosé, Trinquedel 2021, Tavel, France

♥ *pleasures from the heart*

Choice of one of the following:

CURRY NOODLES

Ramen Noodles, Assorted Asian Greens, Tofu, Yellow Curry Sauce

Wine suggestion: Riesling, Wittmann (Troocken) 2021, Rheinhessen, Germany

VEGETARIAN DELIGHT (GF)

Japanese Eggplant, Tofu, Seasonal Vegetables, Basil, Coconut Milk,
Soy Caramel Sauce, Coconut Rice

Wine suggestion: Côtes du Rhone, Château de Montfaucon "La Côte" 2019, Rhone, France

♥ *sweet surrender*

Choice of one of the following:

FLOURLESS CHOCOLATE CAKE (GF)

Berry & Red Wine Compote, Vanilla Bean Ice Cream

Wine suggestion: Taylor Fladgate 10 Year Tawny

LYCHEE PANNA COTTA (VG)(GF)

Lychee, Rosewater, Coconut Cream

Wine suggestion: Kracher Cuvee Auslese 2017

\$80 per person *(plus tax & 20% gratuity)*

No substitutions or split plates, please.