

\$55 RESTAURANT WEEK DINNER MENU

SMALL PLATES

choose one

Toy Box Tomato Salad ^{VG, GF}

Aguaymanto, whipped tofu, shiso, black garlic, aged balsamic, Crying Tiger sauce

Crab Rangoon* (4)

Snow Crab, Tobiko, cream cheese, ginger, scallion, Old Bay

Maryland Rockfish Tiradito ^{GF}

Douban salsa macha, crispy peanut, charred peaches, scallion, burnt allium oil

Short Rib & Bone Marrow Dumplings

Lanzhou-style consomme, watercress, pickled daikon salad, gangu chili, kumquat

Sticky Spicy Beef ^{GF}

Short rib, Bird's Eye chili, candied cashews, passion fruit, green papaya, Thai basil, mint

ENTREES

choose one

Mr. Crab's Fried Rice* ^{GF}

Jumbo lump crab, Tender Belly bacon, sarza criolla, lemongrass, uni butter

Cantonese Roasted Chicken & "Dumplings" ^{VG, GF}

Bone-in chicken breast, shiitake, summer leeks, rice cakes, Parmigiano-Regianno, scallion, black garlic shoyu

Koji Cured Flank Steak*

Duck fat frites, Baiju au poivre, watercress tiger salad, charred onion

Crispy Fried Red Snapper

Daikon escovitch, Tudou-si potatoes, burnt mango, chili oil, herbs, garlic-peanut rice

Mapo Tofu ^{VG, GF}

Douban, ground beef, fermented black beans, leeks, shiitake, rice cakes, black vinegar, rice

DESSERT

choose one

Basil Olive Oil Cake

Blackberry, chamomile, lemon curd, brown butter, spiced rum, Sichuan peppercorn

Milk Tea Custard

Basil olive oil sponge, roasted pineapple, graham cracker crust, boba

Brown Butter & Miso Banana Bread Pudding

Brueled banana, dark chocolate, coffee, Chinese five spice, peanut, citrus

VG - CAN BE MADE VEGAN/VEGETARIAN
GF - CAN BE MADE GLUTEN FREE

*Consuming raw or undercooked meats, poultry, and shellfish can increase the risk for foodborne illness.
Please inform your server of any food allergies or dietary restrictions