

shen yun 2023

prologue

living lettuce salad | \$12 | **VEG/GF**

ginger dressing, cucumbers, noodles, root vegetables, sesame

arugula salad | \$12 | **VEG/GF**

sesame, sherry vin, opal apple, cranberry, pears, grapes, citrus

carrot soup | \$12 | **VEG/GF/nut allergy**

ginger, coconut, peanut, chili arbol, jasmine rice

entrée

pork belly | \$20 | **GF**

pure maple syrup, saffron risotto, brussels sprouts, apple cider

classic croque monsieur | \$20 |

béchamel, gruyere, parisian ham

miso-marinated sockeye salmon | \$28 | **GF**

tamari glaze, garlic noodles, baby carrots, baby bok choy

pappardelle pasta | \$25 | **VEG**

harissa garlic cream, ratatouille, spinach, garlic ciabatta

dessert

chocolate meringue mousse | \$12 | **GF**

mixed berry cheesecake | \$12

tiramisu | \$12

The King County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness.

(We are not a nut-free facility.)

Parties of 6 or more are subject to a 20% automatic gratuity of which 100% will be paid to your service staff.

we do **NOT** accept **cash** payment, thanks !