

LUNAR NEW YEAR

FEBRUARY 17-23

Kǎo Niúròu \$56.88

Slow-braised beef short rib, Chinese style BBQ, fresh tangerine and orange zest. Served over steamed cabbage with white rice.

Try it with fried rice! +15

Songshu Yu \$50.88

Whole fried seasonal fish, sweet and sour sauce, pickled vegetables, seaweed salad

Pork and Scallop Siu Mai \$16.88

6pc Pork, bay scallop, bamboo shoot, shiitake mushroom

FEATURED COCKTAIL

Jasmine Lantern \$18

Jasmine green tea infused vodka, lychee, lemon, Chambord



**CHINA
POBLANO**
BY JOSÉ ANDRÉS