

# LUNAR NEW YEAR MENU

## BREAKFAST PASTRIES

BANANA COFFEE CAKE - \$40  
8.3" loaf cake, cinnamon streusel

## SOUP

BUTTERNUT SQUASH & APPLE SOUP - \$40  
kabocha squash, apples, fennel

NUHMA'S CHICKEN PHO - \$45  
chicken, rice noodles, cilantro, vietnamese herbs

## SALAD & APPETIZER

BURRATA SALAD - \$35  
endive, prosciutto di parma, apple truffle jam, balsamic glaze

RED PEAR BABY GREENS SALAD - \$32  
mixed baby greens, pomegranate, balsamic dressing, candied walnut

SESAME TIGER PRAWN TOAST - \$35  
sweet chili sauce (3 per order)

## PASTA

HOUSE MADE TORTELLINI AL FUNGHI - \$55  
winter truffle parmesan sauce, mixed mushrooms, ricotta cheese

MAINE LOBSTER & NOODLES w/GINGER SCALLION SAUCE - MP  
maine lobster, ginger scallion sauce

## MAIN COURSE

BRAISED FIVE SPICED SHORT RIBS - \$60  
broccolini, parsnip puree, parsley salad

THAI STYLE GRILLED SHRIMP LETTUCE CUPS - \$40  
spicy peanut dressing

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## SIDE DISHES

ROASTED BABY ARTICHOKEs - \$30  
sage pesto, parmesan

## SNACKS

MIXED ROSEMARY NUTS - \$28 (16oz)  
rosemary, sea salt, mixed nuts, served warm

HEIRLOOM POPCORN - \$12 (24oz)  
\*sea salt  
\*parmesan, rosemary

## DESSERTS

POACHED FORELLE PEARS PUFF PASTRY - \$25  
milk chocolate sauce, hazelnut brittle

OREO STYLE COOKIES - \$35  
vanilla and matcha cream (6 per order)

PISTACHIO DACQUOISE CAKE (Serves 2) - \$60  
chocolate, raspberry, pistachio