JACOB & SOMS

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SUPPER CLUB MENU #20

Putting the "oy" in soy sauce All you can eat and dim sum April 15th and 16th 2021

Baked challah bao Garlic mushroom, black sesame (Vegetarian)

Deli egg roll

Blintz filling, sesame Passion fruit sweet & sour (Vegetarian

Daikon cake

Griddled with yuzu chili ponzu (Vegan, GF)

Salad

Spring greens, cabbage, roasted broccoli, scallion, cilantro, carrot, red pepper Candied pepita & ginger soy sesame vinaigrette (Vegan, GF)

Gai lan & bok choy

Toasted almond, truffle soy (Vegan, GF)

Duck

Peanut butter hoisin, scallion, cucumber Steamed buns (optional peanut free)

Chow Fun

Grilled New York steak, shiitake, bean sprout & garlic chives (GF)

Fried chicken Garlic chili crisp, cucumber

Butter mochi

Raspberry coulis, black sesame tuile & Earl Grey Chantilly (Vegetarian, GF)

"Food, to me, is always about cooking and eating with those you love and care for" -David Chang