

# JACOB & SONS

SINCE 5781

## SUPPER CLUB MENU #45

*Putting the "oy" in soy sauce*

*All you can eat and dim sum*

December 16<sup>th</sup> & 17<sup>th</sup> 2021

### **Baked challah bao**

Garlic mushroom, black sesame  
(Vegetarian)

### **Smoked salmon lox Rangoon**

Tangerine sweet and sour sauce

### **"Dry fried" roasted green beans & tofu**

Black bean & garlic sauce  
(Vegan)

### **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)

### **Fried rice**

Smoked brisket, asparagus, Meyer lemon, pea shoots, scallion, egg & sesame  
(GF)

### **Beef & Broccoli**

Grilled tri tip, shiitake, broccoli, bean sprout & garlic chives  
(GF)

### **Fried chicken**

Garlic chili crisp, cucumber  
(GF)

### **Dessert**

Orange almond cake, black sesame cream cheese frosting, candied ginger  
(Vegetarian, GF)

*"Service is a monologue, hospitality is a dialogue"*

-Danny Meyer