

TO START:

Dumpling Assortment with sesame-soy dipping sauce

ENTREES

Shrimp & Grits \$48
Sauteed shrimp, charred corn, blistered tomatoes, andouille sausage, peppers, and scallions in a creamy sauce over Havarti cheese grits

Sesame Seared Ahi Tuna \$54 marinated and pan-seared, with steamed jasmine rice, avocado cream and cucumber salad

Honey-Soy Glazed Salmon \$50 steamed jasmine rice and Ponzu green beans

Glazed Korean Pork Tenderloin \$46 served over sweet potato grits and Gochugang green beans

Braised Korean Short Ribs \$58 over creamy Carolina Gold Rice and baby bok choy

Spicy Soy Chicken \$42 scallion rice and stir-fried zucchini and mushrooms

Crispy Fried Chicken with Gochugang Honey \$46 Gouda Mac & Cheese and kimchi collards

CHOICE OF ONE DESSERT:

Peach Cobbler with Ginger Cream

Bourbon Chocolate Cake

Mandarin Rice Pudding

Cream Cheese Wontons with Orange Anglaise and Chocolate Drizzle

