# August Dinner

# <u>Appetizers</u>

#### Butte Roll \$

Large bun, garlic cream cheese filling, herb crackle. Serves 2-4

#### Poké 3 ways \$

Ahi tuna shoyu poké, salmon yuzu poké, marinated super white tuna poké

## Shrimpvocado \$

avocado, Oregon bay shrimp salad, lemon olive oil.

#### Grilled Peach & Burrata \$

extra virgin olive oil, rosemary gremolata, saba

#### House Green Side Salad \$

Spring greens, shredded carrots, cucumbers & red radish, toasted pumpkin seeds & your choice of house dressing: Passionfruit Vinaigrette, Blue Cheese, Buttermilk Ranch, Italian Vinaigrette

Grilled Artichoke \$

lemon olive oil, garlic mayo.

#### Shrimp Spring Rolls \$

Large shrimp, Vietnamese shrimp mousse, thin wheat wrapper, deep-fried. Served with cilantro peanut sauce & sweet Thai chili sauce.

#### Tropical Ceviché \$

fish, scallops & crab with passionfruit, quava & pineapple. Served with fried plantains.

### Entrées

#### Pork Spare Ribs \$

Half a rack of BBQ pork spare ribs, pan-fried potatoes & green beans in bacon vinaigrette

#### Whole Rainbow Trout \$

Deep-fried, Vietnamese table sauce, pineapple salsa, carrot/daikon salad, fresh herbs & fresh rice paper wrappers

#### Teriyaki Chicken Dinner \$

A grilled teriyaki chicken thigh & breast with your choice of rice & sesame stir-fried vegetables

#### Paniolo Salad \$

Romaine, bell peppers, corn, red onions, scallions, mango, cilantro, black beans, avocado, tomatoes, flank steak

#### Cowboy Burger \$

1/2 pound Snake River Farms wagyu patty on a toasted Hokkaido bun with bacon, garlic mayo, BBQ sauce, cheddar cheese & sweet onion rings. Served with house fries or house green salad.

#### Pasta Puttanesca \$

Spaghetti, olives, tomatoes, garlic, anchovies, extra-virgin olive oil, garlic bread

#### Miso Peanut Butter Eggplant \$

marinated Japanese egoplant, sautéed baby bak choy & portobello mushrooms, sesame scallion rice cake

#### Flank Steak \$

Grilled steak with smoked fingerling potatoes & grilled asparagus.

# <u>Desserts</u>

#### Peach Cobbler \$

Local Peaches, sweet butter crust, Creme Fraíche gelato, bourbon brown sugar gastrique, pecan crumble  ${\bf Chocolate} \ {\bf Cake} \ {\bf S}$ 

Slice of dark chocolate cake, cream cheese mousse, Chocolate ganache mirror glaze, chocolate malt sauce  ${\bf Tropical\ Pana\ Cotta\ S}$ 

Pana cotta, coconut tapioca, tropical fruit medley, blood orange, gelée, crunchy white chocolate orbs