



August 30- September 15

3-Courses | \$20 per person

FIRST COURSE

酸辣汤 | Hot & Sour Soup 蔬 麦

black vinegar, seasoned mushroom stock, egg, tofu, bamboo shoots, enoki mushrooms, wood ear mushrooms, house-made chili oil

SECOND COURSE

春卷 | Chicken & Taro Eggroll

ground chicken thigh, shiitake mushrooms, taro root, with plum sauce

THIRD COURSE (choice of one)

宫保雞丁 | Gong Bao Chicken 蔬

a classic Sichuan favorite 1 Tender pieces of organic chicken thigh, wok-tossed with fermented chili bean paste, house-made chili oil, local bell peppers, crispy fried peanuts

炒素什錦 | Local Vegetable Stir Fry 蔬 麦

local seasonal mix of vegetables with tofu in a light sauce

葱爆牛肉 | Scallions Hugging Beef 麦

never-ever flank steak wok-tossed with local onions and scallions finished with a sweet hoisin sauce

梅菜蝦 | Shrimp with Preserved Greens 蔬 麦

shrimp, fermented mustard greens, garlic

蔬 designates that the dish is or can be made vegetarian

麦 designates that the dish is or can be made gluten free

**\$3 of each Lunch sold &
\$1 of each Zero-Proof Mocktail
Sold will be donated to...**

