

Umami

Asian Inspired Global mix of culinary imagination with a creative twist

Sauteed Shitake mushrooms, Yuzu marmalade, Cointreau, sunny up quail egg 8

Honey, ginger glazed wings, lychee, pineapple and chili puree 6

Local baby greens, daikon sprouts, tri-colored seaweed, house pomegranate, basil oil dressing 8

❖ *Spicy Thai beef salad, roasted ground rice, cilantro, fresh mint, shallots, English cukes 9*

Shrimp, garlic butter, smoked cayenne peppers, lemon grass, pearl onions, baby cilantro 9

Cold puree Edamame, Thai Basil, cilantro soup

Simmered Sea Bass, shiro miso, black soy, sake, baby daiko, green tea noodles 20

Hoisin glazed duck breast, passion fruit puree, spicy Cape Cod cranberry, mango chutney 19

Grilled skirt steak, ginger stewed honey comb tripe, charred heirloom tomatoes, taro garlic mash 16

Pan seared Atlantic salmon, sweet potato mash, mango, grapefruit salsa, baby bok choy 16

Stir fried green tea soba, corn udon noodles, smoked tofu

Savory Elk loin chops, ginger, rosemary marinade, Asian greens, 20

Herb rubbed free range chicken thigh, turmeric, culantro, Japanese yam 13

Stewed New Zealand lamb shank, aged Japanese black garlic, pacpeo, noodles, garlic crisp 18

*****Umami For The Evening:***** *From time to time an exotic/interesting ingredient may become available with very little advance notice. The chef may elect to offer this as a "special". Please consult your server or speak with the chef personally. *Limited quantity *Market price \$\$\$\$*

****Consuming raw or undercooked food may increase your chances of contracting food borne illnesses. Consult your server of any food allergies.**