

RED GINGER

RESTAURANT WEEK MENU
FEBRUARY 27TH – MARCH 3RD 2012

SMALL PLATES

(CHOOSE ONE)

SHIITAKE MUSHROOM BISQUE

FRESH SHIITAKE AND CHINESE BLACK MUSHROOMS, COCONUT MILK, WHITE TRUFFLE

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PORK BUNS (CHAR SUI BAO)

HOUSE MADE STEAMED BUNS WITH CHINESE ROAST PORK, ASIAN VEGETABLE, HOISIN SAUCE

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SHRIMP DUMPLINGS WITH LEMONGRASS BROTH

STEAMED WHITE SHRIMP DUMPLINGS WITH RED GINGER MASTER BROTH, SHIITAKE MUSHROOMS, FRESH DILL

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LOTUS SALAD

LOCAL ORGANIC GREENS, ROMAINE, HONEYED PUMPKIN SEEDS, FUJI APPLE, GINGER-SESAME VINAIGRETTE

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CLASSIC CALIFORNIA ROLL

SURIMI CRAB, AVOCADO, CUCUMBER, MAYONNAISE

ENTREE

(CHOOSE ONE)

KATSU CURRY

*JAPANESE STYLE BEEF CURRY WITH CARAMELIZED ONIONS, ROASTED ROOT VEGETABLES WITH
PANKO CRUSTED PORK CUTLET, JASMINE RICE*

SUGGESTED LOCAL WINE PAIRING: 2 LADS PINOT GRIGIO 2010 (9)

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VIETNAMESE CARAMEL CHICKEN

*PAN ROASTED CHICKEN BREAST AND BONELESS THIGH GLAZED WITH VIETNAMESE CARAMEL SAUCE,
CILANTRO, BASIL AND MINT, JASMINE RICE*

SUGGESTED LOCAL WINE PAIRING: M. LAWRENCE 'DETROIT' SEMI DRY SPARKLING WINE, NV (9)

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ORANGE BEEF

*TENDER FLANK STEAK WOK TOSSED WITH DARK SOY, SAKE, OYSTER SAUCE, SCALLION AND DRIED ORANGE PEEL
OVER CRISP LO MEIN NOODLE, JASMINE RICE*

SUGGESTED LOCAL WINE PAIRING: TRUE NORTH RED, MARSH FAMILY TRUE NORTH VINEYARD 2007 (10)

DESSERT

(CHOOSE ONE)

CHEESECAKE LOLLIPOPS

VALRHONA CHOCOLATE COVERED CHEESECAKE LOLLIPOPS

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THAI RICE PUDDING

TRADITIONAL COCONUT RICE PUDDING WITH CARAMELIZED VANILLA SUGAR, MANGO AND COCONUT RUM SAUCE

MENU AND WINE PAIRINGS SUBJECT TO CHANGE