

RED GINGER

RESTAURANT WEEK 2023

SMALL PLATES

(CHOOSE ONE)

CLAM MISO

STEAMED BABY CLAMS, MISO BROTH, WAKAME, ORGANIC TOFU, ENOKI *DF, GF*

THAI CAESAR

HEARTS OF ROMAINE, THAI "CAESAR" DRESSING, PARMESAN FRICO

GRILLED INDIAN FLATBREAD

WARM TANDOORI NAAN WITH INDIAN SPICED ROASTED RED PEPPER HUMMUS

CRISPY VIETNAMESE SPRING ROLLS

CHICKEN AND PORK SPRING ROLLS WITH GLASS NOODLES, CARROTS, SHIITAKE MUSHROOMS, SWEET CHILI SAUCE, HOUSE MADE JAPANESE HOT MUSTARD

SUSHI

CHOOSE ONE OF THE FOLLOWING

(DESCRIPTION ON BACK)

CLASSIC CALIFORNIA, SPICY TUNA, SPICY SALMON, SHRIMP TEMPURA, VEGETARIAN, PHILADELPHIA TUNA MAKI, SALMON MAKI, HAMACHI MAKI, AVOCADO MAKI, CUCUMBER MAKI

ENTRÉE

(CHOOSE ONE)

VIETNAMESE SHAKING BEEF

WOK SEARED BEEF TENDERLOIN, BABY BOK CHOY, RED ONION, ARUGULA, BASIL AND MINT, LO MEIN NOODLE PILLOW

THAI CURRY

CHICKEN AND SHRIMP SIMMERED WITH GREEN CURRY AND COCONUT MILK WITH ROASTED JAPANESE EGGPLANT, WHITE MUSHROOMS, BAMBOO SHOOTS, JASMINE RICE
ALSO AVAILABLE: SHRIMP ONLY, CHICKEN ONLY, LOCAL ORGANIC TOFU *GF*

HONEY WALNUT PRAWNS

CREAMY GRAND MARNIER SAUCE, CANDIED WALNUTS, BROCCOLINI, JASMINE RICE *GF*

HALIBUT CAKES

PANKO CRUSTED HALIBUT CAKES, NUOC CHAM SAUCE, ARUGULA, CHERRY TOMATOES SALAD

INDIAN CURRY

SWEET POTATO, GREEN PEA, LOCAL ORGANIC TOFU, COCONUT MILK, JASMINE RICE, CHOPPED PEANUT, FRESH CORIANDER VEGAN, *GF*

DESSERT

(CHOOSE ONE)

CARROT CAKE

CREAM CHEESE FROSTING, SALTED CARAMEL

MANGO SORBET

GF, DAIRY FREE

CHOCOLATE TRUFFLES

ASSORTMENT

MENU SUBJECT TO CHANGE