



# PHUC YEA

## PHUC YEA MIAMI SPICE 2021

### --- 1<sup>ST</sup> COURSE ---

#### **Smoked Salmon Roll**

Smoked salmon, cucumber, jicama, avocado, herbage, crispies, yuzu aioli, gluten free option available

#### **Scallop Crudo**

Untraditional ceviche, raw bay scallops, szechuan peppercorn nuoc cham, lemongrass sate, peanuts, scallion, cilantro

#### **Sesame Chicken Dumplings**

Pan fried, shanghai style sesame chicken dumplings, sesame seeds, szechuan nuoc cham, black vinegar, scallion, cilantro

#### **PY Noodles**

Signature house noodle, fresh egg noodles, garlic butter, oyster sauce, parmesan cheese

**\*\* Barkeep's Welcome Tipple \*\***

### --- 2<sup>ND</sup> COURSE (CHOOSE ONE) ---

#### **Duck Confit**

Red curry, mi chay noodles, pickled daikon, pineapple, coconut

#### **Crispy Pork Masitas**

5-spiced roasted pork shoulder, nuoc cham, lemongrass chili, lime, onion, tomato, herbage

#### **Veggie Curry**

Assorted veggies, exotic shrooms, greens, tofu, crispies

#### **Smoked Short Rib (\$35 supplement)**

Hickory smoked, nuoc cham caramel sauce, spicy watermelon salad

#### **Whole Catch of the Day (\$35 supplement)**

Crispy, deboned catch, salt 'n peppa style, lettuce bundles, herbage, sriracha

**\*\* Choice of White or Red Wine \*\***

### --- SWEETS COURSE ---

#### **Chefs Choice Dessert**

**\*\* Lucky Cheng, bourbon, black cardamom infused sweet vermouth, clementine, house bitters, orange peel\*\***

Menu \$42 per person

**\*\* Cocktail Pairing \$35 per person \*\***

Prices do not include tax or gratuity