



PEKING DUCK DINNER

\$115 per person

all duck dinners are served with pickles, Decoy chips,  
duck consomme shots, house-made pancakes,  
traditional hoisin & cranberry sauces

SMALL PLATES	MAIN DISHES
Gaia Oysters & Uni with Yuzu Ice *	BBQ'd Pork Belly with Korean Rice Cake
Octopus Salad, Pickled Cucumber	Marinated & Grilled Creekstone Rib Steak *
Diced Tuna Salad, Crispy Noodles	Steamed Sea Bass with Black Bean Sauce
Truffle, Crab & Corn Chowder	Crispy Whole Red Snapper with Chili Garlic Crunch
RedFarm Pastrami Triangles	Grilled Prime Bone-In N.Y. Strip Steak * <i>(16 oz. dry aged for 28 days)</i> (supplement \$18)
Foie Gras & Strawberry Tarts	Grilled Lobster with Black Truffle Cauliflower Cream (supplement \$16)
Shrimp-Stuffed Jalapeno Poppers	
Chicken & Black Truffle Soup Dumplings (supplement \$4 per person)	
Seared Live Sea Scallop, Scallop Dumpling, Edamame Sauce	
Lobster Dumplings	
Shrimp & Snow Pea Leaf Dumplings	
Moonlit Shrimp, Corn & Black Truffle Dumplings	
Three Color Vegetable Dumplings	
Crispy Oxtail Dumplings	
BBQ'd Duck & Litchi *	
	RICE
	Soft & Crunchy Vegetable Fried Rice
	Crab & Scallop Fried Rice (supplement \$6)
	BBQ'd Duck Fried Rice
	SIDES
	Sauteed Snow Pea Leaves
	Chinese Broccoli with Superior Shiitake 'Flower' Mushrooms
	Sauteed Asparagus with Garlic
	Sauteed Asparagus with XO Sauce

Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness. \*