



BLACKBIRD

MODERN ASIAN

3 COURSE DINNER

\$39

PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

BEVERAGE, GRATUITY, AND TAX NOT INCLUDED

FIRST COURSE

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|  TRUFFLE SALMON CRISPY RICE
<i>Avocado, Spicy Mayo,
Scallion, Eel Sauce</i> |  BURRATA & JAPANESE EGGPLANT 
<i>Miso-Glazed Eggplant,
Crunchy Garlic, Chili Crisp Oil</i> |
|  WONTON SOUP
<i>Pork Wontons, Spring Onion,
Baby Bok Choy</i> |  STEAMED SHRIMP DUMPLINGS
"KHAO SOI"
<i>Northern Thai Coconut
Curry Sauce</i> |
|  ORANGE CHILI CALAMARI
<i>Scallion, Macadamia Nut,
Korean Chili Thread</i> | |

SECOND COURSE

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|  MONGOLIAN BEEF
<i>Steamed Jasmine Rice,
Charred Scallion</i> |  MUSHROOM CHOW FUN 
<i>Wide Cantonese Rice Noodles,
Shiitake Mushrooms, Truffle,
Mushroom Soy Sauce</i> |
|  SHRIMP LO MEIN
<i>Wok-Sautéed Vegetables,
Wheat Noodles, Shrimp,
Kimchi Hoisin Sauce</i> | |
|  GABBY'S ORANGE CHICKEN
<i>Orange Peel, Sweet Chili,
Baby Bok Choy</i> |  CHAR SIU PORK FRIED RICE
<i>Roasted Chinese BBQ Pork,
Egg, Five Vegetables</i> |

THIRD COURSE

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|  MANGO COCONUT STICKY RICE
<i>Mango and Coconut Mochi,
Toasted Coconut, Crispy Rice Pearls</i> |
| OR |
|  BANANA CAKE
<i>Warm Chocolate Chip Banana Cake,
Chinese 5 Spice, Miso Caramel,
White Sesame Ice Cream,
Chocolate Fudge served tableside</i> |

This menu cannot be combined with any other offer, discount or coupon. No substitutions or split plates.

