

# TRAVELER'S TABLE



**Seasonal Prix Fixe Menu**  
**3 Courses for \$40**  
*(Sunday through Thursday only)*

## SMALL PLATES

*(Choice of)*

### WARM INDIAN-SPICED MANGO SALAD

*mango, cauliflower, spinach, toasted cashews, crispy chickpeas, garam masala, mango-lime vinaigrette, toasted pumpkin seeds*

### SHIITAKE EDAMAME DUMPLINGS

*steamed vegetable dumplings, garlic, galangal, cilantro, pickled shiitake, fresno chilis, mushroom soy*

### CHICKEN KARAAGE

*Japanese-style crispy chicken, citrus soy marinade, spicy Kewpie mayo*

### PEKING-SYLE DUCK GYOZA

*pan-fried duck dumplings, crispy duck skin, citrus hoisin*

### HUMMUS WITH LAMB RAGU

*braised lamb shank, garlic hummus, crispy chickpeas, herb salad, grilled flatbread*

## ENTRÉES

*(Choice of)*

### SOFT SHELL CRAB PAD THAI

*sautéed shrimp, stir fried rice noodles, egg, tamarind, bean sprouts, pressed tofu, green onion, crushed peanuts, cilantro, lime*

### VIETNAMESE CHA CA

*turmeric-dill grilled fish, stir-fried onions, bibb lettuce, peanuts, vermicelli noodles, fried shallots, nuoc mam*

### SHORT RIB BIBIMBAP

*Korean rice bowl, grilled boneless short rib, kimchi, shiitake mushrooms, sautéed spinach, carrots, bean sprouts, fried egg, garlic-fermented chili sauce*

### SOUTH INDIAN PUMPKIN CURRY

*calabaza pumpkin, red lentils, kafir leaf, shredded coconut, turmeric, mustard seeds, coriander, fenugreek, cherry tomatoes, onions, garlic, cilantro, red chilis, jasmine rice, pumpkin seeds, lime*

### BUTTER CHICKEN

*smoked, yogurt marinated chicken thighs, tomato masala, jasmine rice, grilled flatbread*

### BEEF CHEEK RAVIOLI

*beef jus, porcini mushroom soubise, parmigiano reggiano*

### JAMAICAN JERK CHICKEN

*marinated bone-in leg and thigh, scotch bonnet glaze, sweet plantain relish, bacon-braised collard greens, coconut rice and beans*

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## DESSERTS

*(Choice of)*

### MANGO LASSI PANNA COTTA

*cardamom yogurt, garam masala-mango chutney, crushed pistachios*

### NEW ORLEANS BOURBON BREAD PUDDING

*banana caramel sauce, pecan praline, French vanilla bean ice cream*

### HAWAIIAN HAUPIA COCONUT PUDDING

*mango-pineapple sauce, tropical fruit, toasted coconut, chopped macadamia nuts*

20% Gratuity Added to Parties of 6 or More

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness.  
Please note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.