

# SLANTED DOOR

Lunch prefix menu \$50 per person

2 appetizers, 2 mains, 1 side

## starters

### yellowtail *(a la carte)*

21

japanese yellowtail, fried shallots, thai basil, lime

### banh nam

banana leaf wrapped rice dumpling, pork, dried shrimp, fish sauce

### grapefruit jicama salad

red cabbage, pickled carrots, rau ram, jicama, grapefruit, candied pecans, chili soy sauce dressing

### crispy imperial rolls

wild gulf shrimp, pork, vermicelli noodle, roasted peanuts

### crispy vegetarian imperial rolls

tofu, taro root, cabbage, vermicelli noodle, roasted peanuts

### daikon rice cakes

preserved daikon, pickled turnip, sweet chili soy sauce

### duck confit *(supplement \$2.00)*

liberty farm's confit duck leg, tamarind fish sauce, mixed chicories.

## sides

### bok choy

wok stir fried baby bok choy, shiitake mushroom, oyster sauce

### long beans

chinese long beans, aedan miso, chili crisp, fried garlic

## mains

### cellophane noodles

wild gulf & dungeness crab, green onion, sesame

### grilled fish

mesquite grilled local wild fish, herb salad, charred lemon

### caramelized shrimp

wild gulf shrimp, garlic, sate, red onion, chili caramel sauce

### vietnamese beef stew

gracie creek pastured beef brisket, lemongrass, daikon, carrots

### organic chicken claypot

chicken thighs, thai chili, shallot, ginger, caramel sauce

### shaking beef *(supplement \$6.00)*

cubed grass-fed filet mignon, watercress, red onion, lime sauce

### pork chop *(supplement \$3.00)*

klingsman farm's lemongrass marinated pork chop, red frilly mustard, k&j orchard stone fruits

### roast chicken *(pre-order 48hr notice)*

half organic chicken, ginger, scallions, chicken fat mushroom rice

### lemongrass tofu

fresh hodo soy tofu, five spiced pressed tofu, shiitake, sate

## dessert – chef's choice

Add on appetizer or side \$7.00 per person, main \$11.00 per person

\*\*corkage limited to one bottle at \$35.00. Waived if one bottle is purchased from our list

\*\*cake cutting fee is \$5.00 per person

\*\*consuming raw or uncooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness

\*\*20% service charge will be added to all checks

# SLANTED DOOR

Dinner prefix menu \$65per person

3 appetizers, 3 mains, 1 side

## starters

**yellowtail** (*a la carte*) 21

japanese yellowtail, fried shallots, thai basil, lime

### **banh nam**

banana leaf wrapped rice dumpling, pork, dried shrimp, fish sauce

### **grapefruit jicama salad**

red cabbage, pickled carrots, rau ram, jicama, grapefruit, candied pecans, chili soy sauce dressing

### **crispy imperial rolls**

wild gulf shrimp, pork, vermicelli noodle, roasted peanuts

### **crispy vegetarian imperial rolls**

tofu, taro root, cabbage, vermicelli noodle, roasted peanuts

### **slanted door spring rolls**

wild gulf shrimp, pork, mint, red leaf lettuce, shallot mayonnaise, peanut sauce

### **vegetarian spring rolls**

tofu, shiitake mushrooms, cabbage, mint, peanut sauce

### **daikon rice cakes**

preserved daikon, pickled turnip, sweet chili soy sauce

### **gau choy gau**

wild gulf shrimp & garlic chive pan fried dumplings

### **b.b.q. pork spareribs**

klingsman farm's smoked pastured pork spareribs, honey hoisin sauce

## sides

### **bok choy**

wok stir fried baby bok choy, shiitake mushroom, oyster sauce

### **long beans**

chinese long beans, aedan miso, chili crisp, fried garlic

Add on appetizer or side \$7.00 per person, main \$11.00 per person

\*\*consuming raw or uncooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness

\*\*20% service charge will be added to all checks

## mains

### **wok**

#### **cellophane noodles**

wild gulf & dungeness crab, green onion, sesame

#### **caramelized shrimp**

wild gulf shrimp, garlic, sate, red onion, chili caramel sauce

#### **shaking beef** (*supplement \$6.00 per person*)

cubed grass fed filet mignon, watercress, red onion, lime sauce

#### **lemongrass tofu**

fresh hodo tofu, five spiced pressed tofu, shiitake, sate

#### **yuba noodle**

hodo soy fresh yuba, glass noodle, fresno chili, shimeji mushrooms

## wood fired

### **black cod**

wild local black cod, broccoli rabe, cilantro sauce

### **whole fish** (*supplement 5.00 per person*)

mesquite grilled seasonal whole fish, fish sauce, herbs

### **ribeye steak** (*supplement \$6.00 per person*)

14oz argentinian grass-fed ribeye, autumn squash, fish sauce bordelaise

### **roasted duck** (*supplement \$2.00 per person, 48-hour notice*)

wood roasted dry aged bassian farms duck, house made hoisin sauce

## claypot

### **organic chicken claypot**

chicken thighs, thai chili, shallot, ginger, caramel sauce

### **pork belly**

klingsman farm's coconut braised pork belly, young coconut, pastured egg

## dessert – *chef's choice*