

saucebox

spring dinner 2007

starters

- seasonal oysters** on the half shell with thai mignonette and kim chee gelée 10
- vietnamese salad rolls** filled with rice noodles, nappa cabbage, tofu, mango and basil, served with two dipping sauces - nuoc cham and spicy bean sauce 8
- grapefruit & avocado salad** with coconut, shallots, mint, lime and chopped peanuts 10
- thai beef salad** with romaine lettuce, cucumbers, cherry tomatoes, mint, cilantro and roasted rice powder 9
- hamachi & avocado** with ponzu sauce, daikon, shiso and wasabi 14
- organic shiro miso soup** with organic tofu and scallions 6
- grilled prawns & asparagus** with sesame, sweet soy and crispy shallots 10
- spicy chicken potstickers** with ginger soy sauce and sesame seeds 9
- tapioca dumplings** filled with chicken, peanuts and cilantro, drizzled with garlic oil 8
- stuffed cabbage leaves** filled with pork, shrimp, mushrooms and cilantro, served in a gingery chicken broth 8
- spicy dungeness crab cakes** with red curry and kaffir lime, served with green papaya salad and sweet chile dipping sauce 12
- pupu platter for two** - spicy chicken potstickers, tapioca dumplings, sweet potato spring rolls, korean baby back ribs and vegetable sushi roll 20

entrées

- grilled hawaiian swordfish** with grilled cherry tomatoes, tamarind, lime, grilled squid, cilantro and mint, served with jasmine rice 26
- roasted salmon** with a javanese sauce of soy, hot pepper, garlic, lime and palm sugar, served with sautéed spinach and fried leeks 25
- thai green curry** with long beans, asparagus, yu choy sum, zucchini and mushrooms, served with jasmine rice with draper valley free range chicken breast 19 vegetarian with fried tofu 17
- roasted pekin duck breast & braised leg** in an aromatic broth with star anise, lemon grass, fresh egg noodles and pak choi 23
- korean baby back ribs** marinated in sesame, garlic, ginger, soy and black pepper, served with jasmine rice and house-made kim chee 22
- grilled cascade natural rib eye steak** with shiitake mushroom-sake butter and fried fingerling potatoes with hawaiian sea salt 29