

DINE OUT BOSTON

March 3-8 and 10-15, 2019
\$28/Person (Dinner Only)

1ST COURSE

WOOD-EAR MUSHROOM SALAD (V)

凉拌酸辣木耳

house-made hot & sour sauce

SESAME BEEF LA ROU

芝麻腊牛肉干

house-smoked beef flank, peppercorn oil, cilantro

STEAMED PORK BAO (4)

德园肉包

pork filling, five spice dipping sauce

2ND COURSE

CHINESE CABBAGE POT (V)

铁锅娃娃菜

dried chili, garlic, XO sauce

SNOW PEA SHRIMP

酱爆雪豆虾球

pepper, scallion, garlic, seasoned soy sauce

BEEF & EGG RICE NOODLE

湖南卤粉

marinated egg & beef, pickled bean, cilantro, peanut

RED-BRAISED PORK BELLY

毛式红烧肉

dark soy sauce, garlic, cooking wine, red bell pepper

DESSERT

SWEET TOFU PUDDING

甜豆花

house honey ginger syrup, Osmanthus

CHOCOLATE TRUFFLE

可可榛子巧克力冰淇淋

zabaione semifreddo with chocolate and hazelnut gelato topped by cocoa powder