

# Wild ink

## LUNCH PRIX FIXE MENU

\$35 - 2 COURSE

### 1ST COURSE

*Select one*

#### HEART OF ROMAINE

Toasted Parm Bread Crumbs,  
Shredded Nori, Miso Caesar Dressing

#### SEARED YELLOWFIN TUNA | 7 SUPPL

Avocado, Heirloom Tomatoes,  
Bonito Soy Dressing (gf)

#### HEIRLOOM TOMATO SALAD

Yuzu Vinaigrette, Persian Cucumber,  
Pickled Shallots, Mint

#### MUSHROOM STEAMED BUN

Shimejii, Shiitake, Maitake, Water Chestnut (v)

#### CRISPY MAPO DUMPLING

Shiitake, Tofu, Ginger (ve)

#### CRISPY PORK BUNS

Smoked Bacon, Catskill Maple Syrup, Chili Sauce

### MAIN

*Select one*

#### SIZZLING RICE POT

Shiitake, Preserved Olive Leaves, Mala Sauce (ve,gf)  
*Soy Glazed Short Rib 12 Suppl | Fried Red Snapper 10 Suppl*

#### GOLDEN CHICKEN

Turmeric, Herb Salad, Smoked Chili Sauce

#### STEAMED RED SNAPPER

Ginger Caper Relish, Baby Bok Choy,  
Soy Dressing

#### BLACK ANGUS STRIP LOIN | 15 SUPPL

Vietnamese Green Peppercorn Sauce,  
Herb Salad, Lime (gf)

### DESSERT

ADD A DESSERT FOR A

\$9 SUPPLEMENT

BOTTLE OF WINE \$39

#### MALBEC, AMALAYA

Argentina, 2020

#### SAUVIGNON BLANC, LA PETITE PERRIERE

Loire Valley, France, 2020