

Chef: Rene Mata

DINNER

First Flavors

Crispy spring rolls with stir fried duck and vegetables
Warm sweet curried oysters with cucumber sauce and salmon pearls
Tempura ahi tuna sashimi with fresh uni sauce🍣
Stir fried Sonoma lamb with crispy garlic and mint
Chinois chicken salad🍣
Szechuan pancakes with stir-fried duck, mushrooms and cilantro🍣
Barbecued baby pork ribs with soy honey glaze🍣
Moo shu shell with pork belly and julienne vegetables in a hoisin oolong tea sauce
Sizzling calamari and rock shrimp salad served in a won ton cup with Chinese chili paste🍣
Sautéed Dungeness crab cakes with Louisiana shrimp, warm mushroom salad lobster lemon grass sauce

Entrees

Whole steamed loup de mer bass with scallions and soy glaze
Seared Maine scallops with Pad Thai noodles and lemon grass
Crispy glazed quail with grilled pineapple
Shanghai lobster with curry sauce and crispy spinach🍣
Whole sizzling catfish with ginger and ponzu sauce🍣
Grilled salmon with black and gold noodles, lemon basil vinaigrette
Roasted Cantonese duck with fresh plum sauce and steamed bao
Grilled lamb chops with cilantro vinaigrette warm potato salad 🍣
Roasted black cod with spicy miso glaze served in a tealeaf
Grilled Szechuan beef with spicy shallot cilantro sauce🍣
Braised Kurobota pork shoulder served in a hot pot with mustard and Chinese eggplant
Grilled free range chicken sprinkled with fleur de sel, organic sautéed garlic spinach

Side Dishes

Steamed assorted vegetables from the farmers market
Vegetable fried rice🍣
Stir-fried vegetables🍣
Duck fried rice🍣
Stir-fried egg noodles with vegetables
Stir-fried mushrooms with ginger, garlic and shallots
Stir-fried haricots verts with black bean sauce and garlic
Steamed bao
Crispy spinach🍣

🍣represents Chinois' classic dishes

In cooperation with California's emphasis on water conservation we are happy to serve water upon request