



PŮ-PÓ'S

DINNER MENU

No refined sugars. Local. Seasonal. Delicious.

DESSERT

Hojicha-coconut pudding, taro chip crumble, candied hijiki *GF, VEG*

Granola tuile, roasted plums, miso caramel sauce, creme fraiche (or coconut yogurt) *V*

Oolong panna cotta with fermented black bean-coconut caramel *GF, V*

Black sesame cookies, coffee gelee, whipped citrus cream, grated salty egg yolk

Cacao buckwheat-almond cake, roasted pineapple, and sesame brittle *GF, V*

SIDES

Beet and Lentil Salad *GF*

Cabbage, lentils, beets, fish sauce dressing, fried shallots

Salt Crust Potatoes *V, GF*

Avocado labne and yuzu kasha

Chinese Couscous *VEG*

Pea shoots, walnuts, grated turmeric, roasted Chinese chives

Castelfranco Salad, Charred Kumquat *VEG, GF*

Yogurt dressing, black sesame, chives

Mixed Radish Salad *VEG*

with kumquat gremolata

STARTERS

Hibiscus Tuna Ceviche *GF*

Coconut milk, lime, red chili peppers with charcoal-black sesame flatbread

Seasonal Crudité *GF, VEG*

Fresh veggie platter with yuzu aioli, edamame puree, and harissa labne

Dou-ban Squash Puree & Sourdough *GF, VEG*

Spicy Sichuan spicy squash

Squash adobo samosas *VEG*

Coconut-chili kabocha squash puree with sweet and spicy tamarind dip

Hibiscus Coconut-Mushroom Inari *GF, VEG*

Pickled mustard greens, sesame, roasted mushrooms

Chickpea Tofu with Spicy Sesame Vinegar *GF, VEG*

Crunchy shallots, ground peanuts, herbs

Cheese & Charcuterie platter

Assorted cheeses, jams, pickles, and cured meats

Beet Pesto Pasta *V*

Soba with beet pesto, lemon zest, edamame

Five-Spiced Tofu Baos *VEG*

Steamed baos, baked five-spiced tofu, fermented bean paste, pickled mustard greens, peanuts

MAIN

Five-spice braised brisket

with sides pickled cucumbers, mustard greens, sweet soy sauce, chili oil

Ginger-wine broiled trout *GF*

Miso squash puree, oasted pickled cabbage, fennel and black vinegar reduction

Coconut-turmeric roasted cauliflower *GF, VEG*

shallot-fried rice, and annatto oil and green onion-cilantro slaw

Fish Sauce Braised Chicken *GF*

With turmeric-ginger-shallot sauce, roasted seasonal veggies

Herb Stuffed Roasted Porgy *GF*

Pickled lotus root, chili oil and fresh grapefruit and pepper salsa *gf*

Mushroom Mapo Tofu with Crispy Rice *VEG*

Spicy mixed mushroom and tofu stew, fermented black beans, and scallions

Roasted Lion's Head Pork Meatball

Fried egg noodle nest, ginger carrot puree, charred napa cabbage

Polenta congee with Poached Chicken (or Baked Tofu)

ginger-scallion herb oil, pickled garlic cucumber, cured egg yolk, and lemony pea shoot

Red Kuri Pumpkin *GF, VEG*

Steamed with sticky rice, adzuki bean, box choy, and shallots