

### Share a Feast for the Senses

Mie N Yu offers diners a true feast for the senses, where we invite you to indulge in the delicacies of the Americas accented with flavors from the regions along the Ancient Silk Road. Executive Chef Tim Elliott recommends three courses in order to fully experience Mie N Yu's lunch 'feast'. Compose your own perfect meal by selecting from each of the courses on the Menu. The third course can be found on the dessert menu. Enjoy...

#### CHEF'S TAST

**Vegetable Samosa**  
With a tamarind sauce 8

**Peanut Crusted Shrimp**  
With a green mango salad 9

**Lobster Chowder**  
Potatoes, corn, green onions and bacon in a creamy lobster broth 8

**Tuna Tartar**  
Ahi tuna with cucumbers, green onions, ginger, soy & toasted nori on a wonton chip 11

**Thai Coconut Mushroom Soup**  
Straw mushrooms, coconut milk and red chili's

7

#### STARTERS TO SHARE

**Lacquered Duck Wrap**  
Lavender honey roasted duck, green onions, hoisin sauce in mandarin pancakes 12

**Banana Pesto Hummus**  
Chickpeas, banana pesto and olive oil puréed and served with flat bread, pita and fried plantains for dipping 12

**Thai Pu Pu Grille**  
Grilled skewered meats and wonton chips with a Thai peanut dipping sauce 18

**Artisan Cheeses**  
D'Affinois Triple Cream, Cashel Irish Blue, & Manchego served with crostini and fresh fruit  
15

**Thai Steamed Mussels**  
In a coconut milk, red curry, and lemongrass broth 14

## SALADS

### Hearts of Romaine

Grilled baby hearts of romaine, with a miso-caesar dressing 8

### Warm Calamari and Frisee

Crispy calamari, hearts of palm, apples and merlition squash tossed in banana rum vinaigrette 12

### Banana Flower Salad

tossed with daikon, papaya, and peanuts in a soy-ginger vinaigrette 11

### Baby Bibb Salad

With walnuts, blue cheese, and grape tomatoes, dressed with extra virgin olive oil and 50 year Sherry vinegar 10

## SANDWICHES

### Jumbo Lump Crab Cake

On sesame challah bread with remoulade sauce served with Yucca fries 13

### Spiced Tuna Sandwich

Seared tuna with kimchee mayonnaise served with Yucca fries 13

### Vietnamese Lettuce Wraps

Tender shredded veal served with a soy dipping sauce 13

### Tandoori Chicken

Yogurt marinated chicken breast with chopped salad and paneer on grilled naan, served with Yucca fries 12

## ENTRÉE'S

### Thai Fried Rice

Egg, scallion, basil seasoned with a light Asian sauce; choice of **Chicken, Pork, Shrimp, or Vegetable** 12

### Wasabi-Crusted Salmon

With mixed micro-greens and a warm shiitake vinaigrette and Wasabi peas 14

### Vegetable Gyoza

Pan-seared vegetable dumplings with shiitake mushrooms, carrots, Napa cabbage, and a ginger-soy butter sauce  
11

### Shrimp Ravioli

Homemade shrimp dumplings served with a tomato-velvet sauce 12

