

chef's tastings

Please note changes/modifiers to dishes to ensure a gluten free dish.

**Edamame**

steamed edamame, smoked sea salt | 4

**Blackeye Pea Hummus**

tahini, roasted garlic, zahtar spice, marinated olives, crispy pita (no pita, substitute seasonal vegetables)  
| small | 8 | large | 16

**Mie N Yu Seasonal House Salad**

spring baby greens, chick peas, artichokes, cucumbers, carrots, golden raisins, persian "ranch" dressing, crispy shallots | 8

**Sword of Lamb**

ground lamb, berbere spice, caramelized onions, olive sauce | 10

entrees

**Pan-Seared Sea Scallops**

yukon pearls, green apple, roasted cauliflower, green curry, blood orange vinaigrette, vanilla, lotus root chips (no curry) | 28

**Fish n' Grits**

grilled atlantic salmon, creamy carolina geechee grits, blistered corn, garlic rapini, sichuan peppercorn glaze, sweet corn-sake sauce, tonkatsu, scallion | 26

**Daily Fresh Catch**

fresh fish of the day, grilled ala plancha, crabby fried bamboo rice, lump crab, edamame, fried egg, spring veggies, spicy carrot-ginger sauce, crispy carrot (no soy sauce, we carry tamari soy please specify your preference to the server) | *market price*

**Duck, Duck...Duck**

moroccan tea-cured breast, 48 hour confit, split red lentils, brunoise vegetables, ginger-peach tea chutney, spicy harissa duck broth | 29

**Afghan Lamb Chops**

afghan marinade, grilled new zealand lamb, golden quinoa "risotto" with goat cheese & baby spinach, artichokes, maple-pomegranate lamb reduction, crispy basil | 32

**맛있다 (delicious) Steak**

kalbi marinade, garlic rapini, kimchi fried fingerlings, ssamjang steak sauce, crispy garlic (no marinade, no steak sauce)  
*select one:* 6 oz filet | 32 or 12 oz ny strip | 42

**Market Fried Rice**

brown short grain "nishiki" rice, seasonal market vegetables, ginger-mushroom soy, fried egg (no soy sauce, we carry tamari soy please specify your preference to the server) | 16  
| w/shredded chicken | +6