

**blind
tiger**

Chef's Tasting Menu | \$29 per person
Available Sunday through Thursday starting at 5:00pm
No substitutions or sharing please.
Tax, gratuity & beverages not included.

Make one selection from each of the following three courses:

course 1

Blackeye Pea Hummus
tahini, roasted garlic, zahtar spice, marinated olives, crispy pita

Mie N Yu Seasonal House Salad
spring baby greens, chick peas, artichokes, cucumbers, carrots,
golden raisins, persian "ranch" dressing, crispy shallots

course 2

Sword of Lamb
ground lamb, berbere spice, caramelized onions, olive sauce

Thai Chicken Skewers
coconut peanut sauce

course 3

Market Fried Rice
short grain "nishiki" rice, seasonal market veggies, sesame-ginger sweet soy,
sunny side egg, crispy garlic, scallions

Fish n' Grits
grilled atlantic salmon, creamy carolina geechee grits, blistered corn,
garlic rapini, szechwan peppercorn glaze, sweet corn-sake sauce,
tonkatsu, scallions

Chicken "Rica Rica"
airline chicken breast, red chili marinade, aromatic rice, grilled baby bok choy

Bulgogi Fried Rice
short grain "nishiki" rice, bulgogi bbq beef, seasonal market veggies,
sesame-ginger sweet soy, sunny side egg, crispy garlic, scallion

upgrades

Pan-Seared Sea Scallops
yukon pearls, green apple, roasted cauliflower, green curry,
blood orange vinaigrette, vanilla, lotus root chips | +10

Duck, Duck...Duck
moroccan tea-cured breast, 48 hour confit, split red lentils,
brunoise vegetables, ginger-peach tea chutney, spicy harissa broth | +12

맛있다 (delicious) Steak
kalbi marinade, garlic rapini, kimchi fried fingerlings,
ssamjang steak sauce, crispy garlic
select one: 6 oz filet | +14 or 12 oz ny strip | +16



**Consuming raw or uncooked eggs, meats, poultry and seafood products may increase your risk of food-borne illness.