

## From The Cooking Place

### **Duck and Pork Firecracker**

Hot "Spring" Rolls with Hoisin Sauce  
and Jicama-Apple Slaw 10.00

### **Lamb "Patis"**

Pulled Lamb rolled in Phyllo with  
Mint-Cilantro Chutney 9.00

### **Lentil "Pastilla"**

Lentil-filled Phyllo Pockets with  
Sweet-and-Sour Sauce 7.00

### **Maize and Sweet Potato "Tamales"**

Herbed Maize Pudding and Truffled Sweet  
Potato Mash with Shredded Goat Cheese  
in Corn Husk Boat 8.00

### **Kalamata Olive Flatbread**

with Four Cheeses and Laura Chenel's  
Soft Goat Cheese 9.00

### **Bacon-Arugula-Tomato Flatbread**

with Midnight Moon Goat Cheese and  
Cilantro-Yogurt Drizzle 9.00

### **Kenyan Coffee Barbecued Chicken**

Flatbread with Grilled Onions,  
Apple Julienne, and Four Cheeses 10.00

### **Taste of Africa**

Kalamata Olive Hummus, Moroccan Chermoula,  
and Malayan Spinach-Lentil Dip with  
Pappadam, Whole-Wheat Lavosh, and  
Flax Seed Naan Bread 9.00

## Appetizers

### **Green Asparagus Soup**

with Spinach Chiffonade, Asparagus Tips,  
and Chermoula-Cottage Cheese 7.00

### **Earthbound Farm Organic Field Greens**

with Buttermilk-Carrot Dressing 7.00

### **Lemon-Cumin Marinated "Ahi" Tuna**

with Heirloom Beans and  
Zough Yogurt 13.00

### **Cucumber, Tomato, and Red Onion Salad**

with Organic Arugula, Cottage Cheese,  
and Watermelon Vinaigrette 8.00

## Entrées

### **Wood-grilled Pork Tenderloin**

with Sweet Potato Dumplings  
and Mushroom Ragout 26.00

### **Chermoula-roasted, Farm-raised Chicken**

with Red Skin Mashed Potatoes,  
Preserved Lemons, Kalamata Olives,  
Roasted Garlic, Herbs, and Harissa 26.00

### **Malay Shrimp Curry**

with Potatoes, Artichokes, Tomatoes,  
Sweet Peas, and Grilled Onions 27.00

### **Broiled Filet of Wild King Salmon**

with Roasted and Curried Ratatouille,  
Edamame, Black Chick Peas, and  
Cucumber Yogurt 26.00

### **Tamarind-braised Beef Short Ribs**

with Idaho and Sweet Potato Gratin  
and Onion-Garlic Sauce 26.00

### **Maize-crust and Seared Pacific Halibut**

with Vegetables of the Moment,  
Tomato-Butter Sauce, and  
Crispy Sweet Potatoes 30.00

### **Seared Jumbo Scallops**

with Golden Brown Mealie "Pap" and  
Spicy Tomato-Onion "Chaka-Laka" 29.00

### **Wood-grilled Filet Mignon**

with Macaroni & Cheese and  
Red Wine Sauce 34.00

### **Berberé-braised Lamb Shank**

with Toasted Couscous, Baby Spinach,  
and Berberé Sauce 27.00

### **Grains, Peas, and Vegetables**

Black Garbanzo Peas, Kamut, Quinoa, Pearl and  
Black Barley, and Wheat Berries with Roasted  
Vegetables and Seared Tandoori Tofu 19.00

## Jiko Cheese Selection

Cypress Grove's Humboldt Fog and Mt. McKinley Chèvre, Portuguese Bica de Queijo,  
Laura Chenel's Cabecou, and French Abbaye de Belloc  
with Spiced Fruit Jam and Crostini 14.00

We are happy to discuss with you and attempt to accommodate any dietary or special needs diets  
An 18% service charge is added for parties of 8 or more.