

# TAO

## GREATEST HITS

Wine pairing available for an additional \$40

————— \$ 6 8 / P P —————

### Starter

(choose one)

#### **Hot Edamame<sup>†</sup>**

maldon sea salt

#### **Chicken Gyoza**

pan fried or steamed, chili garlic sauce

#### **Spicy Tuna Tartare on Crispy Rice<sup>\*</sup>**

spicy mayonnaise, kabayaki sauce

#### **Imperial Vegetable Egg Roll**

wild mushroom, cabbage, snow peas

#### **Satay of Chilean Sea Bass<sup>†</sup>**

miso glaze

### Entrée

(choose one)

#### **Kung Pao Chicken**

sesame, peanuts

#### **Filet Mignon Pepper Steak<sup>†\*</sup>**

asparagus, mushroom

#### **Thai Sweet and Spicy Shrimp**

tamarind, bell pepper

#### **Chow Fun**

stir fried rice noodles, vegetables, tofu

#### **Sushi Platter<sup>†\*</sup>**

chef's roll, vegetable roll, assorted nigiri

### Dessert

(choose one)

#### **Chocolate Buddha<sup>†</sup>**

dark chocolate mousse

warm hazelnut brownie, vanilla ice cream

#### **Seasonal Fruit<sup>†</sup>**

mandarin sorbet

#### **Banana Pudding**

fortune cookie crumble

<sup>†</sup> Can be made gluten-free. <sup>\*</sup>Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.