



## *Spring 2022 Inspired by Vacation*

### ***Miang Som***

Cara cara orange, shrimp, peanuts, coconut, betel leaf, fish sauce caramel

### ***Kanom Krok***

Hokkaido scallop, coconut cream, lemongrass, lime leaf, crispy rice cup

### ***Yum Khanoon***

Chicken skin, jackfruit, fresno chili, shallot, tamarind, dried fish

*NV La Collina Lunaris Secco, Emilia-Romagna, IT*

### ***Tom Gati***

All things coconut, clams, heart of palm, sorrel, thai chili

*2020 Domaine Aux Moines 'Berceau de Fées', Loire Valley, FR*

### ***Yum Nua***

Beef carpaccio, frisee, mango, truffle oil, coconut creme fraiche

### ***Som Tum***

Iberico, abalone, kohlrabi, cherry tomato, peach, guava

*2020 Cutter Cascadia rosé 'Strawberry Mullet XL', Columbia Gorge, OR*

### ***Gaeng Som***

Sour curry, King salmon & salmon roe, ripe papaya, taro stem, snap pea

### ***Nam Prik Nakron Baan***

Smoked trout, dungeness crab, bell pepper, pineapple, makrut lime, fried betel leaf, greens

### ***Pad Kralam***

Charred sweet cabbage, coconut cream, fennel, dill, fried curry paste

### ***Khao Man Gati***

Butterfly pea flower rice, toasted coconut, fried shallot

*2015 Pinon Vouvray Demi-Sec, Loire Valley, FR*

### ***Cake Baitoey***

Pandan genoise, lemongrass & lime cream, jasmine rice ice cream, jasmine meringue

### ***Wun Khao Kua***

Toasted rice panna cotta, rhubarb, coconut caramel

*2018 Il Negrese Passito, Emilia-Romagna, IT*

*Langbaan kitchen team: Kitsanaruk K, Daniel K, Jonathan M, William H, Tanya M*

*Pastry chef: Maya Erickson Service team: Cira H, Jonathan S, Rebecca N, Connor M*

*Wine Pairing: Dana Frank, Sommelier Cocktails: Eric N, Chazz M*

*\*\* Sorry, no substitutions. Many dishes contain fermented fish, shellfish, seafood, cilantro, red bell pepper and nuts, even when not listed. Please let us know if you have allergies or food sensitivities. Consuming raw/undercooked meats (cooked to order), poultry, seafood or egg may increase your risk of foodborne illness.*