

# TANGATA

(“Mankind” in the tribal Maori language of New Zealand)

## APPETIZERS

**SOUP OF THE DAY** -chef’s daily preparation 8

**SIMPLE SALAD**- grana Padano, shaved white mushroom, white balsamic, lemon olive oil 9

**SHRIMP MARTINI**- grilled jumbo shrimp, avocado, marinated seaweed, Savoy cabbage, spicy cocktail-lime sauce 12

**STEAMED VEGETABLE POT STICKERS**- citrus soy ponzu 8

**CAVATELLI PASTA**- duck confit, sour cherries, crème fraîche, scallion relish 11

**GRILLED LEMON GRASS CHICKEN SATAY**- spicy coconut milk peanut sauce 9

**DUNGENESS CRAB CAKE**- local tomato relish, scallion, micro shiso, yuzu aioli 14

## SALADS & SANDWICHES

**GOLDEN AND RED BEET SALAD**- goat cheese, glazed pecans, micro lettuce 12.5

**COMPRESSED SALAD OF BABY ARUGULA**- Manchego cheese, Fuji apples, dates, candied walnuts, balsamic reduction, pistachio oil 14.5

**CHICKEN SALAD**- crispy curry chicken breast, Fuji apples, shaved celery, crispy wonton, baby greens, Napa cabbage, coconut-lime vinaigrette, micro cilantro 15

**SALMON COBB SALAD**- romaine hearts, apple wood smoked bacon, blue cheese, chopped egg, avocado, tomato, mustard vinaigrette 17

**ALL NATURAL ANGUS BURGER**- roasted tomato, tempura shallots, butter lettuce, siracha aioli, smoked Cheddar, French fries 14.5

**GRILLED TERYAKI SALMON SANDWICH**- caramelized onions, mirin roasted pineapple, baby greens 15

**PULLED KUROBUTA PORK SANDWICH**- sesame marinated seaweed & cabbage slaw, spicy mustard, sweet potato fries 15

**ALBACORE TUNA NICOISE SANDWICH**- olive oil poached albacore, onion, cucumber, capers, boiled egg, tarragon, cornichons, olive tapenade, organic baby greens or today’s soup 14.5

## ENTREES

**DUCK TWO WAYS**- crispy duck steak, duck confit ravioli, Savoy cabbage, sour cherry sauce 20

**FLAT IRON STEAK**- soba noodles, Chinese broccoli, scallion, hoisin sauce 22

**MAINE SEA SCALLOPS**- pan-seared, melted leeks-potato purée, clam chowder sauce 22

**CHOW MEIN NOODLES**- shitake mushrooms, bean sprouts, snow peas, garlic, fried egg, Asian sauce 15 / with chicken 17 / with shrimp 19

**ATLANTIC SALMON**- green tea & citrus seared, grilled sushi rice cake, kumquat miso and cucumber salad 20

**ALBACORE TUNA**- bok choy, marinated shiitake, crisp wontons, ponzu broth 21

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

GENERAL MANAGER: Al Kanjo / EXECUTIVE CHEF: Gregg Wiele / CHEF DE CUISINE: Alfonso Mis