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## Lunar New Year 2023: Festive Bay Area restaurant dishes, cocktails for Year of the Rabbit

Think crab-filled Prosperity Salad, long noodles for a long life and more



Chef Martin Yan's special spicy crab dish will be on the menu at Fog Harbor Fish House. (Photo courtesy of Fog Harbor)

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The Year of the Rabbit is upon us. The Bay Area will be [celebrating the Lunar New Year](#) with festivals, lion dances, performing arts shows, exhibits and lucky red envelopes.

And then there's the food — special dishes that spotlight flavors and ingredients traditionally enjoyed during the new year season as well as innovative new creations.

Here's a roundup of special offerings for the holiday season. Know of others? Let us know via the comment field at the end of the article and we'll add them to the list.

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**Luce with Momofuku Ko:** East (Coast) meets West (Coast) for one night only, Saturday, Jan. 21, when executive chef Esther Ha of New York City's Momofuku Ko collaborates on a five-course tasting menu with the new chef de cuisine at Luce restaurant at the Intercontinental San Francisco, Dennis Efthymiou. This \$195 menu of reinterpreted classics includes a Chef's Welcome; Kanpachi Spring Rolls; Dumpling with Tempura Drop Soup; Quail with taro, miso butterscotch, green onion, peanuts; Branzino with scallop; and for dessert, Nian Gao with macadamia, coconut matcha ice cream and forbidden rice brittle.