



OCEAN HAI

asian american fusion

TASTING MENU

- ENTRY -

salmon nigiri | citrus soy | season seaweed salad |
scallion | toasted sesame seeds
paired with Well of Wisdom Ginjo sake

- STARTER -

vegetable spring roll | artisan green salad
| apricot thai chili |
paired with JNSQ Rose, California

- SALAD -

beet salad | artisan mix green | radish
mixed dry fruits | cucumber |
citrus ginger vinaigrette
paired with Pacific Rim Riesling, Columbia Valley, WA

- SEA -

pan seared scallops | creamy grits | bok choy
| baby shiitake mushroom | char sui glaze
paired with Pine Ridge, Chenin Blanc, California

- INTERMEZZO -

flavored mochi

- LAND -

pork tenderloin | purple potatoes
rainbow carrots | brussel | sweat and spicy glaze
paired with Dry Creek Vineyard Heritage Zinfandel, California

- DESSERT -

summer peach | whipped caramel | coconut
streusel | blueberries | coconut ice cream
paired with Bartenura Moscato, Italy

85pp

plus tax and 19% service charge

Enhance your dinner experience with a 2oz wine pairing
25

this menu may not be adjusted or changed
full party must participate not available after 9:00pm