



• SOUPS & SALADS •

SOUP OF THE DAY 6	MESCLUN SALAD 8
ask your server for the soup of the day	lettuce, carrots, assorted nuts, parmesan with curry vinaigrette
CAESAR SALAD 8	BEEF SALAD 11
crispy homemade croutons and anchovy dressing	baby braised beets, poached pears with goat cheese, beet and cumin reduction

• SMALL PLATES •

GRILLED ASPARAGUS 12	PAKORA 7
with farm crispy egg and avocado sauce	vegetables fritters with mint chutney
BRUSSELS SPROUTS 9	MUSSEL CURRY 16
deep fried Brussels sprouts toasted in sweet chili cilantro sauce	with lemon grass, soda, butter, and garlic
FRIED HERB POTATO 7	PORK BELLY 12
served with somar sauce	with poached pear chutney and papadum crumbs
RAW OYSTERS	EACH 3 / HALF DOZEN 16 / DOZEN 32
half shell with spicy cocktail and champagne chive mignonette	

• ENTRÉES •

SIDE OF RICE 3

GRILLED EGGPLANT 17	MOMO 18
with winter vegetables in a bed of red quinoa carrot purée	dumplings with special homemade sauce and parmesan
SEAFOOD PAPPARDELLE 24	SALMON 24
shrimp, mussels, salmon, served in homemade pasta in tikka sauce, Nepalese style	summer vegetables with green curry mustard beurre blanc
ROASTED HALF CHICKEN 25	LUGSYA CURRY 28
served in fingerling potato, carrot, arugula, broccoli, and cauliflower in garlic chicken sauce	lamb shank with house blend spices, served with green peas
NEW YORK STEAK 32	LASO BURGER 14
potato wedges, asparagus with curry mushroom demi-glace	naturally-raised niman ranch beef patty, caramelized onions house-made curry chipotle sauce side of fries

CHEF SONAM SHERPA