

mAmbu Restaurant Week Menu

January 16-22

Choice of two courses 20.12

Three courses 30.12

SMALL PLATES

- CALAMARI** *cornmeal dusted... lightly fried...basil aioli... spicy tomato coulis* **8**
- HUMMUS TRIO** *black, navy and garbanzo bean hummus...flat oven bread... asiago cheese... marinated olives* **10**
- CHEESE PLATE** *Trio of lovely cheeses... seasonal fruit* **12**
- CORN FRITTERS** *... sweet chili sauce* **7**
- HOISON RIBS** *braised... "secret" dipping sauce...napa cabbage slaw* **8**
- LOBSTER ROLL** *tempura fried...red pepper aioli...chili oil* **10**

BOWLS & THINGS

- SOUP OF THE DAY** *ask your server what's for today* **4**
- DUMPLINGS** *shrimp... pork...our secret dipping sauce* **12**
- MUSSELS** *spicy coconut curry sauce* **10**
- BEET & ORANGE SALAD** *pickled and fried beets... red leaf...mesclun greens crumbled bleu cheese... hickory bacon... orange coriander vinaigrette* **8**
- HOUSE SALAD** *it changes depending what garden delights we have available-always artisan greens* **7**
- SPINACH SALAD** *spinach with spicy pecan praline... red grapes...feta cheese... champagne vinaigrette* **9**

PLATES

- RISOTTO** *truly a special creation each day depending on seasonal ingredients and chef's desire* **priced daily**
- PAELLA** *Hayes St. style: assorted seafood, shrimp...chorizo sausage...mussels... tomato broth ... saffron rice* **21**
**wine suggestion: Three Winds Syrah 8.50*
- PAN ROASTED CHICKEN** *sorghum matire'd butter...wilted greens...sweet potato au gratin...roasted chicken jus* **18**
**wine suggestion: La Puerta Torrentes 9.50*
- FLAT IRON STEAK** *gruyere hickory bacon mac & cheese... sautéed zucchini... red wine demi glace* **24**
**wine suggestion: Sacred Stone Cabernet Blend 8.50*
- PAN SEARED SALMON** *quinoa.. fresh asparagus...red bliss potatoes...grape tomatoes...tomatillo sauce* **24**
**wine suggestion: Cape Roca Red 9.00*