

mōnsoon

615 19TH AVENUE E SEATTLE 98112 206.325.2111

DINNER 2008 MAY WEEK 2

asian pear salad with local baby mizuna, arugula flowers, and pistachios 8.5
grilled prawn salad with green mango and rau ram 8.5
mangalitsa pork dumpling soup with young bamboo shoot 7

duck confit fresh rolls with mustard greens, mango and hoisin sauce 8.5
vegetarian fresh rolls with roasted shiitake mushrooms, tofu, mint and peanut sauce 6
crispy imperial rolls with berkshire pork, shrimp and glass noodles 8.5
crispy vegetarian rolls with taro root, tofu, carrots and fresh wood ear mushrooms 8.5

grilled monterey squid stuffed with duck meat, basil, and jicama 9
bo la lot (grilled flank steak wrapped in la lot leaves) 7
barbecued ginger five spice pork ribs 11.5

oven roasted alaskan black cod with gailan and shitake mushroom 21
caramelized louisiana catfish claypot with fresh coconut juice and green onions 15
chao tom (grilled ground shrimp and mangalitsa pork fat on sugarcane) 18
pan seared diver scallops with butternut squash and ginger 20
spicy lemongrass wild prawns with yellow curry, roasted peanut and ngo om herb 21

grilled lemongrass kurobuta pork tenderloin with broken rice and organic grape tomatoes 19
fulton valley organic crispy drunken chicken and mustard greens 16.5
wokked anderson ranch lamb with fermented beans and mayan onions 18
cognac luc lac carlton farm filet mignon with oxtail stock and watercress 27
grilled lemongrass and sesame venison flank steak with fresh pineapple 20

wokked fiddlehead ferns with young ginger and fresh wood ear mushrooms 11
wokked fresh ramps with garlic and carmelized shallots 12
wokked full circle farms baby chard with garlic and rice wine vinegar 9
chinese mustard greens with roasted shiitake mushrooms 8.5
green beans with chili paste and hon shimeji mushrooms 9.5
asian eggplant with green onions in spicy coconut sauce 9
wokked sugar snap peas with black trumpet mushrooms 12
crispy organic tofu with lemongrass, roasted bell peppers and roasted shiitake mushrooms 13

wokked soft noodles with oyster mushrooms, duck egg, and green onions 12
steamed jasmine rice 1.5/person

desserts

banana cake with savory coconut sauce 6
lychee and red bean ice creams 6
sweet mung bean soup with tapioca 6
coconut creme caramel 6
carmelized bosc pears with black sticky rice 7