

# XIAO YE

PRESENTED BY OREGON AAPI F&W



## LITTLE BITES

MINI MADELEINES *masa & mochiko, whipped butter, jalapeno powder* 9.5

GRILLED CHICKEN HEART SKEWER *marinated in dried chiles, medjool dates & mezcal* \* 5

SALTED EGG SHRIMP *fried head-on shrimp w/ salted egg yolk butter* 8

◆ SMOKED PROSCIUTTO CROQUETTES *potato & charred asparagus croquettes and a slice of speck* \* 6  
SUGGESTED PAIRING - 2022 SUMMUM CHARDONNAY

## COLD

◆ STRAWBERRY & UME SALAD *little gems, komatsuna mustards, pine nuts, walnuts & Pablo Muñoz strawberries* 18  
SUGGESTED PAIRING - 2022 LA SOURCE PINOT NOIR

KANPACHI CRUDO *kombu-cured amberjack & sugar snap peas dressed in a rhubarb nước chấm* \* 17

BIG BEAN PANZANELLA *Rancho Gordo beans, last summer's tomato water, feta & dried oregano on fried sourdough* 17

ASPARAGUS & CHINESE SAUSAGE *w/ a green goddess dressing & bottarga* \* 10

## WARM

◆ DUNGENESS CRAB ARROZ *short grain rice 'risotto' with swiss chard, pea tendrils, lemon & trout roe* \* 32  
SUGGESTED PAIRING - 2022 SEVEN SPRINGS CHARDONNAY

RIGATONI ALL'AMATRICIANA *almost classic: guanciale, tomato, pecorino toscano, preserved & dried chiles* 26

CAMPANELLE PASTA *made w/ italian semolina, english pea puree, spring greens, preserved lemon, & pickled garlic* 26

◆ DUCK TOAST *confit duck leg, caballero white bean puree, jus, sherry vinegar & herbs on Little T sourdough* 25  
SUGGESTED PAIRING - 2022 SEVEN SPRINGS PINOT NOIR

## BIGGER STUFF

HALF FRIED CHICKEN *S&B curry jus, celeriac slaw, japanese sweet potato w/ miso butter, rice & pickles* \* 54

GRILLED TAI SNAPPER *soy-braised alliums & ginger marinated greens, served w/ rice and a chinese 'chimichurri'* 48

## SWEETS

MUSCAT GRAPE SORBET *w/ extra virgin olive oil* 7.5

PARSNIP ICE CREAM *w/ dulce de leche & brown butter panko* 7.5

FIOR DI LATTE GELATO *w/ salty black sesame & Okinawan brown sugar* 7.5

TASTE OF ALL THREE *muscat grape sorbet, parsnip ice cream, fior di latte gelato* 15

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We add a 5% health and wellness fee on all guest checks to provide health care for our employees.