

# TAMARIND

BY DOMINIQUE

## APPETIZERS

<b>Louisiana Shrimp</b> Tempura kohlrabi and Tamarind remoulade . . . . .	\$9
<b>Crispy Colorado Lamb Confit and Vietnamese Crêpe</b> Mustard greens, mint and basil . . . . .	\$8
<b>Sashimi Style Yellowfin Tuna</b> Crispy pineapple, "Mille Feuilles," soy ginger and grapeseed oil . . . . .	\$10
<b>Crispy Cured and Slow Braised Pork</b> Steam bun, spiced ginger Hoisin aioli, Perilloux Farms kale . . . . .	\$8
<b>Lemongrass Galanga House Cured Salmon</b> Butter toasted steam bun, scallions, wasabi crème fraîche . . . . .	\$9
<b>Maple Leaf Duck Leg Confit and Bokchoy Salad</b> Citrus fleur de sel, apple cider Hoisin vinaigrette . . . . .	\$8
<b>Morgan Ranch Charred Wagyu Beef "Tartare"</b> Perilloux Farm kohlrabi, spiced Tamarind coconut dressing . . . . .	\$9

## ENTREES

<b>Sautéed Local Flounder</b> Shiitake mushroom-scallion risotto, Vietnamese coriander and citrus vinaigrette . . . . .	\$23
<b>Fire Roasted Louisiana Shrimp</b> Local Jazzmen rice, crispy mirliton-winter squash relish, kaffir-lime beurre blanc . . . . .	\$23
<b>Grilled Pork Porterhouse</b> On celery root, pomme purée, brocolini tricolor carrot stir fry, plum wine jus . . . . .	\$22
<b>Seared Maple Leaf Duck Breast</b> Roasted rutabaga, parsnip, crackling with pomegranate duck essence . . . . .	\$24
<b>Grilled Diver Scallops</b> Wok stir-fry homemade garlic noodles, local butterbeans, lemongrass beurre blanc . . . . .	\$25
<b>Grilled Morgan Ranch Wagyu Beef Coulette</b> Asian ratatouille, root vegetable, bokchoy gratin, red wine jus . . . . .	\$27

## DESSERTS

<b>Saigon Cinnamon Molten Cake</b> With Vietnamese ice cream . . . . .	\$9
<b>Satsuma Crème Brûlée</b> . . . . .	\$8
<b>Spiced Crumbled Cheesecake</b> With pumpkin ganache and ginger caramel . . . . .	\$8
<b>Caramelized Banana Coconut Sorbet</b> . . . . .	\$9

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## Tamarind Cocktail List

### Tamarind's Pisco Sour

Barsol Pisco, Canton Ginger Liqueur, Tamarind syrup, egg white

### Le Crepuscule

Brugal Anejo Rum, Imbue Vermouth, lemongrass syrup, lime, bitters

### Bird's Eye Vieux

Kumquat Thai Spice Liqueur, Canton, lime, cilantro, soda

### Ah, Wait for the Next Streetcar

Tamarind infused Luksosowa vodka, Damiana, mixed peppercorn syrup, orange bitters

### The Oriole

Hendrick's Gin, St. Germain, lemon, Chartreuse, grapefruit bitters

### Lavender Chanh Muoi

Plymouth gin, lavender syrup, preserved salted lemons, soda

### Southern Xi Muoi

Buffalo Trace Bourbon, orange/chili syrup, preserved salted plums, soda

### Duc d'Orleans

Duck fat Landy Cognac, spiced Sherry syrup, orange bitters

### Frontier Old-Fashioned

### Seasonal Bartender's Choice

