

## DINNER AT E&O TRADING COMPANY, LARKSPUR LANDING

### SPICE GRILL SATAY

- PEANUT CHICKEN • lemongrass, soy & peanut sauce 8
- GINGER PORTOBELLO • glazed w/ sweet soy 8
- PEPPERED STERLING SALMON • mango basil dipping sauce 9
- SESAME STEAK • marinated with soy, garlic & ginger 10
- GARLIC PRAWN • mango thai basil dipping sauce 11
- E&O PLATTER • two of each chicken, steak, prawn and portobello 22

### FLAT BREADS

- ROTI PARATHA • griddle fired, spicy singaporean chili sauce 5
- SPICY SWEET POTATO • cool cucumber raita 5
- PANIR CHEESE • mango chutney & tomato sambal 6
- CURRIED LAMB • garam masala & zucchini mint raita 6

### SALADS & SOUP

- BUTTER LETTUCE • miso dressing, panir cheese, cucumbers, tomatoes, toasted pumpkin seeds 7
- BURMESE GINGER • green papaya, napa cabbage, peanuts, toasted coconut, dried shrimp & lemon dressing 10
- ORGANIC CHICKEN AND MINT • petaluma chicken, peanuts, cabbage, carrots, crispy shallots & chili lime 12
- SESAME CRUSTED AHI • local market vegetables, crispy wontons, cilantro-hoisin dressing 13
- GRILLED STEAK • asian greens, asparagus, tomato, red onions & lime dressing 13
- STREET MARKET SOUP • today's selection from the spice routes 6

### SMALL PLATES

- EDAMAME • tossed w/ shiso salt 4
- INDONESIAN CORN FRITTERS • chili soy dipping sauce 8
- THAI CURRY FRIED RICE • sweet corn, green beans, yellow curry & red chili vinegar 8
- STEAMED CHICKEN DUMPLINGS • tamari citrus sauce 10
- PORK AND SHIITAKE LETTUCE CUPS • braised in sweet soy with pickled vegetables & butter lettuce 11
- SALT AND PEPPER CALAMARI • green chili dipping sauce 11
- AHI "MIANG KUM" • thai appetizer of fresh ahi, coconut & peanuts, wrapped in butter lettuce leaves 11
- DUCK SPRING ROLLS • mint, coriander, pickled vegetables, nuoc cham 12
- BBQ BEEF • sweet & spicy green papaya mint slaw 11
- MANDALAY SPARE RIBS • rubbed w/ brown sugar, glazed with mango mustard sauce 12
- WILD MUSHROOMS & BOK CHOY • braised in gingery hoisin sauce 5
- MARKET VEGETABLES • stir-fried nyonya style with garlic, chili & soy 5
- HAKKA EGGPLANT • braised hakka style with thai basil 5

### BIG PLATES

- LEMONGRASS CHICKEN NOODLE BOWL • warm rice noodles, spring peas & coconut 12
- SPICY SHRIMP AND BBQ PORK FRIED RICE • peas, onions, cilantro & tomatoes 12
- FIRECRACKER CHICKEN • stir-fried with green beans, cashews, oyster mushrooms & chilies 14
- SHRIMP PAD THAI • fresh rice noodles, shrimp, chilies, peanuts & lime 14
- BBQ CHICKEN • buddha's hand squash slaw with pomegranate honey glaze 16
- MALAYSIAN LAMB CURRY • potatoes, green beans, tomatoes and bananas 18
- SHISO PEPPER GRILLED STERLING SALMON • hydroponic watercress and grilled asparagus with crispy taro chips 19
- BRAISED DUCK • shiitake mushrooms, ginger, orange and sticky rice 20
- HARDWOOD GRILLED AHI • rare, sweet rice cake, pea tendrils & red curry 24
- SHAKING BEEF • filet mignon in garlic sauce with cherry tomatoes, red onions & greens 23
- GRILLED NEW YORK STRIP • all natural beef, grilled asparagus, roasted sweet potatoes and thai yellow curry 25

### Chef de Cuisine Jamie Lloyd

Our menu features all-natural, seasonally fresh and organic ingredients from local farms & ranches that practice ecologically sound agriculture

18% service charge will be included on parties of 6 or more