

CHEF DEBORAH SCOTT'S

KEMO SABA

EAST MEETS WEST



starters 7.50 to 14.95

please be aware that our entrées may require a few extra minutes in preparation. we want your plate to be as spectacular as your neighbor's. thanks, chef deborah

dim sum & then sum chef's daily selection of sashimi, poke & sushi

smoked duck wonton soup with tamarind, lemon grass & mirin

arizona roll smoked chipotle tortilla with hoisin roasted duck & chicken, peach chutney, goat cheese, wasabi-avocado-serrano salsa

***shaved grana over romaine** lime pepita dressing, red & black tortilla strips & roasted pepitas -or- with fennel-chile prawns or chicken

***roasted nut crusted fried brie** jalapeño jelly, grilled squaw bread, chile-rubbed tortilla & honey roasted garlic

mad about moo mu shu pork, scallion-curry crepes, chile peanuts, carrots & sprouts with a hoisin sauce

navajo bi pie grilled chicken, prawns, kemo glaze, roasted corn, goat cheese, black beans & pepita pesto

thai sticks charbroiled fiery chicken, prawn & beef skewers with a peanut-chile dipping sauce

new zealand green & black mussels sautéed with ginger, garlic & chipotle crema

panfried chicken potstickers with wokked vegetables, basil & balsamic chile oil

coconut calamari vietnamese dipping sauces

charbroiled mexican white prawns
stuffed with wasabi, wrapped in bacon and finished with herb goat cheese
add prawn 3.00 each

sake seared scallops on kemo sabe chow-chow

entrées 15.50 to 29.50

***tahini chicken salad** peanut basil dressing, spicy chinese noodles, curried carrots, cucumber strings & chile peanuts or vegetarian with nut crusted tofu

***thai jerk smoked duck salad** candied walnuts, gorgonzola, chile corn cake & pink grapefruit

***anazasi ravioli** toasted corn, leeks, pepitas & goat cheese in a smoky cascabel cream sauce

***good things growing** terrine of eggplant & roasted bell peppers, garam masala butternut squash ravioli & tempura yams
A portion of the profit from this dish will go to benefit the humane society

blackened satay chicken breast stack layered jerk chicken, chile corn cake, melon salsa & 10 spiced grilled plantain

10 spice honey chicken with jalapeño corn bread & sautéed mustard collard greens

crispy tangerine duck with curried crepes & boysenberry chutney

thai fish chowder new zealand green & black mussels, squid, fresh fish, mexican white prawns, acorn squash, chiles & lemon grass

whole tilapia stuffed with thai basil & lemon grass, fried & served with seaweed salad & udon noodles

teriyaki-glazed alaskan halibut miso-sake broth, crab wontons & wokked chinese vegetables

charbroiled ahi with fried ginger with chile black beans & caramelized pineapple

black & white sesame salmon wok seared with bbq rice & pickled cucumber salad

***stir fry udon** wok vegetables, oyster-soy-chile sauce & coconut prawns with vietnamese dipping sauce

kahlua-peanut glazed smoked ribs bbq rice & watermelon-jicama-lime salad

indonesian soy rack of lamb with satay zucchini & sweet potato tempura

skirts on fire charbroiled skirt steak, rice sticks, thai chile, mandarin-serrano relish & black beans

new mexican chile stuffed filet oven roasted romas and bell peppers, warm gorgonzola & chipotle mashers

* denotes items that are, or can be made vegetarian.
items with the words thai or fire are extra spicy