

Garden Court Cafe

LUNCH MENU

NEW

Tuesday-Friday, 11am - 2pm

DAILY SUSHI ROLLS

- SPICY TUNA** 7
Spicy Mayo, Pickled Ginger, Wasabi
- SHRIMP TEMPURA ROLL** 10
Unagi Sauce, Pickled Ginger, Wasabi
- SPECIAL ROLL OF THE DAY** MP
Pickled Ginger, Wasabi

DIM SUM

- MINI PORK BUN** 2
Roasted Pear Hoisin
- SHRIMP DUMPLINGS** 7
Black Vinegar Soy Dipping Sauce
- VEGETABLE DUMPLINGS** 5
Black Vinegar Soy Dipped Sauce

SMALL PLATES

- STEAMED EDAMAME** 7
Furikake Salt
- GARDEN COURT SALAD** 10
Hand Sheared Greens, Cucumber, Scallion, Celery, Radish, Orange Segments, Spiced Sunflower Seeds, Miso-Honey Vinaigrette
- GREEN MANGO SALAD** 13
*Green & Ripe Mango, Mung Bean Sprouts, Red Pepper, Scallion, Roasted Peanut, Thai Basil, Culantro, Black Sesame Rice Cracker, Chili-Lime Dressing**
- TRIO OF DIPS & SPREADS** 8
Muhammara, Fava Hummus, Herb Labneh, Toasted Naan*
- CRAB CAKE** 14
Roasted Citrus, Avocado, Radish & Pea Tendril Salad, Chili Mayo
- YELLOW LENTIL SALAD** 12
Fava Beans, Cucumber, Tomato, Cumin-Lemon Dressing, Tarragon Yogurt, Parsley, Mint
- SAMOSA CHAAT** 9
Potato & Pea Samosa, Crispy Chickpeas, Tomato, Red Onion, Cilantro, Tamarind & Green Chutneys
- SOUP OF THE DAY**
- BOWL** 7
- CUP** 5



Members receive 10% off

ENTRÉES

- TURKEY BAHN MI** 18
Lemongrass Turkey Patty, Pickled Daikon & Carrot, Pate, Cilantro, Cucumber, Radish, Garden Court Salad
- CHICKEN LARB WRAPS** 18
Kaffir Lime Marinated Chicken, Pickled Red Onion, Fresh Herbs, Crispy Shallots, Rice Vermicelli, Romaine Lettuce, Chili-Coconut Dipping Sauce
- SOY-GINGER GLAZED SALMON** 23
Grilled Asparagus, Baby Carrots, Miso-Carrot Purée, Pea Tendrils, Ramp Oil, Yuzu Sake Reduction
- SHRIMP BIBIMBAP** 22
Pear-Marinated Shrimp, Sesame Rice, Chef's Selection of Barely Cooked & Raw Seasonal Vegetables, Katchkie Farms Kimchi, Egg, Kochujang Sauce
- SABZI MASALA** 16
Chickpeas, Fava Beans, English Peas, Haricot Verts, Carrot, Spiced Tomato Gravy, Fresh Herbs, Toasted Naan
- CURRY CHICKEN SALAD** 18
*Scallion, Cilantro, Granny Smith Apples, Golden Raisins, Roasted Peanuts, Garden Court Salad, Toasted Naan**
- GARDEN COURT GRILLED CHEESE** 18
Goat Cheese, Mozzarella, Spiced Spinach Spread, Caramelized Onions, Naan, Warm Tomato Dipping Sauce, Garden Court Salad
- BENTO BOX** MP
Chef's Choice of Main & Sides

SIDES

- AROMATIC JASMINE RICE** 4
- TOASTED NAAN** 4
- RICE VERMICELLI NOODLES** 4
- MISO CARROT PURÉE** 4
- KATCHKIE FARM KIMCHI** 4
- PICKLED SEASONAL VEGETABLES** 5

DESSERTS

- CHOCOLATE HAZELNUT TORTE** 12
*Chantilly Cream, Star Anise Anglaise**
- MOCHIKO CAKE** 12
Chocolate, Orange Ganache
- GREEN TEA PANNA COTTA** 12
Seasonal Berries, Mint
- TRIO OF SEASONAL SORBET** 8
Chef's Selection
- ASSORTED COOKIES*** 8
Chef's Selection

*Contains Nuts

Operated by Great Performances

Map of EASTERN CUISINE

MIDDLE EAST MUHAMMARA

A dip made from peppers, walnuts and pomegranate molasses common in Middle Eastern Cuisine.



MIDDLE EASTERN LABNEH

A type of strained yogurt common in Middle Eastern Cuisine. It is often flavored with herbs and olive oil.



KAFFIR LIME

A type of lime native to tropical Asia including India, Nepal, Bangladesh, Thailand, Indonesia, Malaysia and the Philippines. The juice and rinds are used in traditional medicine in some Asian countries with the juice often used in shampoo. The juice is considered too acidic for culinary use. We use the leaves to marinate our Chicken Larb.



CHINA BLACK VINEGAR

A vinegar made from rice and sorghum popularized in the southern region of China. Also used as a tonic to lower blood pressure and cholesterol it has a deep caramel flavor similar to worcestershire sauce and with the tang of balsamic vinegar.



INDIA/NAPAL/BANGLADESH/ THAILAND/ INDONESIA/ MALAYSIA/ PHILIPPINES KAFFIR LIME

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INDIA/ PAKISTAN CHAAT

The Hindi word for "to lick" or "to taste" – it is a term describing a wide variety of savory or sweet snacks served on sidewalk carts in India and Pakistan. Featuring customizable toppings/components, chaat can be anything from stuffed breads to fried doughs – though all are generally served in small portions.

INDIA/SOUTHEAST ASIA TAMARIND

A pod-shaped tropical fruit that is commonly used in its dried or in a preserved pulp. It provides a pleasant sourness in cuisines throughout India, Southeast Asia & Latin America. It's name is derived from the Arabic tamr-hindī, literally meaning "date of India."

KOREA KOCHUJANG

Also known as Gochujang, it is a Korean condiment made from fermented red chili, glutinous rice, soybeans and salt. Ours also features Agave Nectar & Rice Vinegar.



KOREA BIBIMBAP

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VIET NAM BAHN MI

Vietnamese for bread it can also refer to a kind of sandwich popular in Vietnam. Influenced by French Colonialism it almost always features a baguette, mayonnaise and pate with native ingredients like daikon, cilantro, cucumber and jalapeno. Fillings can include sliced pork, sausage or eggs.



SOUTHEAST ASIA CULANTRO

Its scientific Latin name literally translates as "foul-smelling thistle" and is also known as Mexican Coriander or Long Coriander though it is an entirely separate species from Cilantro. Common in Latin and Southeast Asian cuisine it's flavor is similar to cilantro only slightly more potent.

THAILAND/VEITNAM LEMONGRASS

A type of grass with a thick fibrous stalk that is common in Southeast Asia. Consisting of several layers of thick leaves, only the innermost core is used. A common ingredient in Thailand Vietnamese cooking, it imparts a light citrus flavor.



JAPAN DASHI

A Japanese broth made most commonly by steeping Kombu (a type of kelp) and katsubushi (flakes of dried and fermented fish) in water. It is the base for several Japanese soups including Miso Soup and provides a tangy toasted mashed soy beans. Contains soy, wheat and sugar.

JAPAN FURIKAKE

A dry seasoning, usually consisting of seaweed, sesame seeds, sugar and salt. It is most often sprinkled on top of rice. Our version also includes black lava and pink salt.



JAPAN MISO

A traditional Japanese seasoning paste of fermented rice, barley and/or soybeans with salt and the fungus kojikin which produces beneficial microorganism cultures. High in protein and rich in vitamins and minerals, miso was key to survival in feudal Japan. We use White Miso, which has been fermented with rice and has a lighter, sweet flavor and Red Miso, which has been fermented for a longer period of time with barley and has a deeper, richer flavor.

LAO/THAILAND LARB

A Lao & Thai dish which features minced meat marinated in fish sauce and lime juice. It also features fresh herbs, roasted rice powder and is often served with sticky rice and raw vegetables.

