

Steel Restaurant & Lounge
KRLD Restaurant Week Menu
Summer 2010

Starter Course Selections

Rainbow Tataki

Thin slices of seared tuna, Atlantic salmon, and yellow tail topped with jalapeno and Sriracha, dressed with yuzu-garlic vinaigrette

Frisee Salad with Asparagus Tempura and Crumbled Texas Goat Cheese
with a Lemon Vinaigrette

Thai Red Curry Coconut Soup with Chicken and Straw Mushrooms

Sommelier Suggestions

Willamette Valley Vintners Riesling, Oregon \$8 / gl
Boulder Bank Sauvignon Blanc, New Zealand \$9 / gl
Robert Hall Rose, Paso Robles \$9 / gl

Optional Course

Add \$6

North East Coast Oysters

Three on the half shell with a spicy ponzu-soy sauce

Sommelier Suggestion

Martin Codax, Albarino, Spain \$9 / gl

Entrée Selections

Korean Beef

Pan seared spicy beef and caramelized onions on an over-sized Asian vegetable pancake topped with house made Kim Chee

Thai Lemongrass Chicken

Plump chicken breast wok sautéed with broccolini and onions in a Thai lemongrass stir-fry sauce

Grilled Ono with Scallion Oil

Stir-fried vegetables and steamed jasmine rice

Roasted Chilean Sea Bass

Marinated in miso and sake, served with celery root mashed potatoes and tempura asparagus

Sommelier Suggestions

Bollini, Chardonnay, Italy \$10 / gl
Chasing Lions, Red Blend, Napa Valley \$9 / gl
Sean Miner, Pinot Noir, Carneros \$11 / gl

Dessert Selections

White Chocolate-Ginger Bread Pudding
with Pineapple-Mango-Ginger Sauce and Coconut Ice Cream

Vietnamese Coffee flavored Crème Brulee

Sorbet Trio Royale

Strawberry-Pepper, Passion Fruit, and Champagne Sorbets
with a splash of Spanish Cava

Sommelier Suggestions

Laborum, Late Harvest Torrontes, Argentina \$16 / gl
Niepoort Tawny Port \$10 / gl
Gekkeikan, Nigori (Unfiltered) Sake \$9 / gl

\$35 per person