



WOLFGANG PUCK DINING

First Flavors

Pork Belly Pot Stickers, Dried Cherries, Black Vinegar, Chili Oil	16
Roasted Coconut and Cauliflower Soup, Heirloom Cauliflower, Fresh Scallion	13
Crystal Chive Dumplings, Shrimp, King Crab, Pork Belly, Szechuan Chili	19
XO Shrimp Dumplings, Crispy Garlic, Chives, Black Bean Dust	16
Crispy Shrimp & Lobster Spring Rolls, Honey Ten-Spice Sauce	16
Organic Chicken Dumplings, Szechuan Chili Chicken “Dan Dan” Sauce, Peanuts	15
Tamarind Glazed Baby Back Ribs, Black Bean Dust, Cilantro	18
Lamb Lettuce Cups, Cilantro-Mint Vinaigrette, Toasted Pine Nuts	16
Pork Belly Bao Buns, Gochujang Aioli, Sweet Bean, Cilantro	15
“Salt & Pepper” Calamari, Jalapeño, Pickled Ginger Vinaigrette	16
Spicy Tuna Tartare, Sesame–Miso Cones, Shaved Bonito, Tobiko	19

Vegetarian

Wild Mushroom Laksa, Rice Noodles, Chili, Coconut, Crispy Garlic	28
Crispy Eggplant, Black Pepper-Citrus Glaze, Pea Tendril Salad	26

Please inform your server of any dietary restrictions or food allergies.

Five-Sixty uses peanut oil in many of it’s preparations.

5 course tasting \$105, 7 course tasting \$135, and 11 course tasting \$195

Wine Pairings available for additional cost, please ask your server.

Executive Chef Jacob Williamson

Fish & Shellfish

Pan Seared Texas Redfish 45
Prawn & Lobster Laksa, Rice Noodles, Chili, Basil

Wok Fried Whole Striped Bass 39
Stir-Fried Sea Beans, Oven Dried Tomatoes, Steamed Rice, Chili-Garlic Soy

Assam Curry Diver Scallops 39
Ginger, Chili, Grain Mustard, Yogurt, Crispy Garlic, Jasmine Rice

Steamed "Hong Kong Style" Scottish Salmon 39
Bok Choy, Carrot, Ginger, Soy, Steamed Rice

Meat & Poultry

Roasted Free Range Half Chicken 37
Chili Braised Mustard Greens, Caramelized Pearl Onions, Yuzu-Garlic Chicken Jus

Niman Ranch Pork "Ton Katsu" 37
Tamarind Glaze, Spicy Cabbage Salad, Cilantro

Crispy Texas Quail 37
"General Tso" Sweet Chili Soy Sauce, Rice Sticks, Mizuna

Braised Lamb Shank "Vindaloo" 42
Saffron Rice, Caramelized Pearl Onions, Roasted Root Vegetables, Cucumber-Mint Raita

Lacquered Chinese Duckling 44
Lo-Mein Noodles, Pea Tendril Salad, Plum Wine Sauce, Star Anise-Cranberry Compote

Szechuan Beef Filet "Au Poivre" 59
Stir-Fried Wild Mushrooms, Ginger-Chili Ragout, Smoked Shallot Sauce

Shared Side Dishes

House Lo Mein, Scallion, Shiitake, Bean Sprout 12

XO Fried Rice, Shrimp, Chive, Crispy Shallot 13

Lapsong Sausage Fried Rice, Scallion, Egg 12

Caramelized Brussels Sprouts, Confit Bacon, Shiitake Mushrooms 11

Shanghai Noodles, Wild Boar, Bean Sprouts, Scallion, Chili, Thai Basil 12