



WOLFGANG PUCK
DINING

To Begin

Crispy Shrimp & Lobster Spring Rolls, Honey Ten-Spice Sauce	16
Tamarind Glazed Baby Back Ribs, Black Bean Dust, Cilantro	17
Colorado Lamb Lettuce Cups, Cilantro-Mint Vinaigrette, Toasted Pine Nuts	16
Wagyu Brisket 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	17
Heirloom Tomato Salad, Yuzu-Avocado Mousse, Spring Onion, White-Soy Vinaigrette	14

Dumplings

Pork Belly Pot Stickers, Dried Cherries, Black Vinegar, Chili Oil	16
XO Shrimp Dumplings, Crispy Garlic, Chives, Black Bean Dust	14
Crystal Chive Dumplings, Shrimp, King Crab, Pork Belly, Szechuan Chili	17
Crispy Wagyu Beef Wontons, Pickled Cherries, Chinese Red Vinegar	16
Organic Chicken Dumplings, Szechuan Chili Chicken “Dan Dan” Sauce, Peanuts	15

5 Course Tasting \$105, 7 Course Tasting \$135, and 9 Course Tasting \$175

Wine pairings available for additional cost. Please ask your server.

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

Five-Sixty uses peanut oil in many of its preparations.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Executive Chef Jacob Williamson

Fish & Shellfish

Pan Seared Texas Red Fish	42
Togarashi Butter Poached Prawns and Lobster, Shaved Kohlrabi, Hijiki Rice, Spring Radish Salad	
Steamed “Hong Kong Style” Atlantic Salmon	37
Bok Choy, Carrot, Ginger, Soy, Steamed Rice	
Wok Fried Whole Red Snapper	39
Thai Basil, Cilantro, Bean Sprouts, Nam Pla, Steamed Rice, Chili Garlic Soy	
Pan Seared Diver Scallops	37
Yuzu-Koshu Beurre Blanc, Peppercress, Jasmine Rice	

Meat & Poultry

Roasted Free Range Half Chicken	37
White and Green Asparagus, Yuzu-Garlic Chicken Jus	
Bone-In Niman Ranch Pork Chop	41
Sautéed Garlic Spinach, Confit Bacon, Shiitake, Asian Pear Pureé	
Crispy Texas Quail	37
“General Tso” Sweet Chili Soy Sauce, Rice Sticks, Mizuna	
Mongolian Marinated Colorado Lamb Chops	57
Stir-Fried Fava Beans, Peas, Spring Onion, Chili-Mint Vinaigrette	
Lacquered Chinese Duckling	44
Lo-Mein Noodles, Pea Tendril Salad, Plum Wine Sauce, Texas Peach Compote	
Szechuan Beef Filet “Au Poivre”	55
Stir-Fried Wild Mushrooms, Ginger-Chili Ragout, Smoked Shallot Sauce	
Grilled 12oz. Prime NY Strip	64
Melted Leeks, Togarashi Beef Tendon Crisp, Black Garlic Reduction	

Shared Side Dishes

House Lo Mein, Scallion, Shiitake, Bean Sprout	12
XO Fried Rice, Shrimp, Chive, Crispy Shallot	13
Duck Confit Fried Rice, 5-Spice, Orange Zest, Hoisin, Cured Duck Egg	13
Crispy XO “Papas Bravas,” Fingerling Potatoes, Chili, Ginger, Shallots, Cilantro	11
Lapsong Sausage Fried Rice, Scallion, Egg	12