

ASOLARE

[as-o-lar]

The purposeless, agreeable
and leisurely passing of time

APPETIZERS

Miso Soup

\$9

A delicate miso broth with tomato, edamame and diced tofu, drizzled with truffle oil.

Sesame-Encrusted Goat Cheese Salad

\$13

Fresh organic baby greens tossed in a miso vinaigrette and soy-balsamic reduction, topped with sesame-encrusted goat cheese.

Vietnamese Summer Rolls

\$12

Fresh, crisp garden vegetables and wrapped in a thin spring roll rice paper, served with a Thai peanut sauce.

Crab Cakes

\$24

Pan-seared, farm-raised crabmeat cakes, served with wakame and sambal aioli.

Caribbean Fish Ceviche

\$18

Ceviche made of fresh-caught local fish (catch changes with availability) tossed with crisp daikon radish, tobiko and a passionfruit vinaigrette.

Japanese Pork Belly

\$20

Snake River Farm kurobuta pork in a natural reduction, served with smoked red onion and Asian pear slaw.

Tempura Fried Oysters

\$22

Fresh west coast oysters, coated in a tempura batter and fried. Served with cilantro aioli and a peanut sesame sauce, and a grilled radicchio and pickled onion salad.

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ENTRÉES

Thai Vegetable Yellow Curry

\$19

Seasonal vegetables cooked crisp-tender in a Thai yellow curry sauce, served with fragrant coconut jasmine rice.

Grilled Churrasco of Beef

\$30

Tender, seasoned sliced beef churrasco, served with pineapple fried rice, a cilantro-sesame chimichurri, and Asian tomato jam.

Pan Roasted Cod

\$34

Red curry-marinated cod, served atop curried crimson lentils and local pumpkin, with citrus confit.

Sweet and Sour Duck Breast

\$38

Pan seared sweet soy glazed duck breast, served with potato gratin terrine and sautéed baby bok choy and shiitake mushrooms. Finished an orange sauce reduction

Applewood Smoked Pork Tenderloin

\$32

House smoked pork tenderloin, topped with a dried cherry and red onion confit. Served with wasabi and honey mashed potatoes and sautéed arugula and tomatoes.

Oven Roasted Corvina

\$38

Oven roasted and miso marinated, served over a crispy hijiki risotto cake. Topped with grilled portobello mushroom relish and dressed with Thai basil oil.

Sesame-Encrusted Pan Seared Tuna

\$45

Sushi-grade fresh tuna, encrusted in sesame seed and pan seared with cilantro aioli, a soy balsamic glaze, and togarishi oil. Served with honey wasabi mashed potatoes and sautéed arugula and tomato.

Asolare's Signature Shrimp and Grits

\$34

Sesame crusted shrimp served over Old Mill stone-ground goat cheese star anise grits, charred tomato sauce, sautéed peppers, Andouille sausage, and topped with sweet and sour collard greens.