



Host DINNER

9/2/25 - 10/18/25

@jaredbobkin

ABOUT CHEF JARED BOBKIN

Jared Bobkin began his culinary career at 23, learning under a mentor at Edgewood Country Club and later gaining national fame on Fox's Hell's Kitchen before returning for the show's All-Stars season. Today, he channels his diverse experience into ventures like his popular dumpling food truck, The Dump Truck, and his private chef business.

Small Plates

DUMPLING SAMPLER 14

a variety of steamed and fried dumplings with pork, chicken, beef, and vegetable fillings, served with a sweet Thai dipping sauce

YAKITORI 12

skewered and grilled chicken, brushed with a sweet and savory tare sauce, garnished with scallions(gf)

PORK LETTUCE WRAP 14

seasoned ground pork mixture served with pickled carrots and cool, crisp lettuce(gf)

KOREAN KIMCHI PANCAKES 10

savory pancakes made with kimchi and scallions, crispy on the outside, with a hint of spice (v, vg)

CUCUMBER SALAD 9

cucumbers tossed with shaved carrots in a zesty sesame oil dressing with garlic and a hint of rice vinegar (gf, vg)

EDAMAME 8

steamed edamame pods, lightly sprinkled with sea salt, perfect for nibbling (gf, v, vg)

Entrees

DAN DAN NOODLES 24

spicy sichuan noodles topped with minced pork, and preserved vegetables, served in a savory sauce

KUNG PAO CHICKEN 23

stir-fried chicken with cashews, sauteed vegetables, and chili peppers in a tangy sauce with jasmine rice (gf)

BRAISED PORK BELLY 27

tender pork belly slow-braised in tamari, ginger, and star anise, sautéed bok choy and jasmine rice (gf)

MA PO TOFU 24

spicy szechuan soft tofu, minced mushrooms, aromatic chili sauce, szechuan peppercorns, jasmine rice (v, vg)

TERIYAKI SALMON 29

grilled salmon fillet glazed with a sweet teriyaki sauce, paired with steamed jasmine rice and Chinese broccoli

THAI GREEN CURRY 27

fragrant curry made with coconut milk, green curry paste, shrimp dumplings, and assorted vegetables, served with jasmine rice

Desserts

MATCHA GREEN TEA ICE CREAM 9

creamy and rich matcha-flavored ice cream, topped with miso caramel drizzle and toasted macadamia nuts

MANGO TART 11

sweet coconut crust, mango custard, vanilla bean chantilly cream, by Erika's Artisian Pastries

v- vegan, v*- vegan option available, vg- vegetarian, gf- gluten free

parties of 5 or more, we add 20% gratuity - credit card processing fee of 3% applied

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

