



Happy New Year!

Dim Sum for the Table

Szechuan Cucumbers, Lobster Spring Rolls, Pork Belly Bao Buns,
Lamb Char Siu Buns, Keluga Egga Tart

1st Course

Choice Of:

Har Gow Dumplings

Scallops, Prawns, Chinese Black Beans, Bamboo Shoots

Szechuan Beef Dumplings

Mala Sun Dried Tomato Chili Relish, Scallion, Golden Chives

Hamachi Tartare

Cucumber Miso, Yuzu, Toasted Seaweed, Togorashi

Crispy Artichokes

Pork Belly, Thai Basil, Mint, Nam Pla Aioli

Asian Pear Salad

Yuzu Miso Vinaigrette, Watercress, Cashews

Chicken Wonton Soup

Black Truffle, Pea Shoots, Hearts of Palm

2nd Course

Choice Of:

Paper Skin Chicken

Stir Fried Peas & Mushrooms, Chili Garlic Sauce

Day Boat Scallops

Cauliflower, Brussels Sprouts, Chinese Sausage, Chilies

Pan Roasted Wild Bass

Kabocha Squash, Black Garlic, Uni, Miso

Soy Glazed Kurobuta Pork Shanks

Sweet & Spicy Baby Yams, Chili Garlic Relish

Prime Beef Short Ribs

Mala Roasted Root Vegetables, Baby Bok Choy

Colorado Lamb Chops \$15 supplement

Wok Fried Swiss Chard, Chanterelles, Hoisin Lamb Jus

Prime NY Steak \$10 Supplement

Crispy & Spicy Potatoes, Szechuan Steak Sauce

3rd Course

Choice of:

Pink Lady Apple Tart

Pink Peppercorn, Miso Caramel, Toasted Sesame

Roasted Pineapple

Toasted Coconut, Lemongrass, Kaffir Lime

Vietnamese Coffee

Coffee Biscuit, Chocolate Ganache, Condensed Milk

\$85Per person *(does not include beverages, tax or gratuity)*

**If You Have Any Concerns Regarding Food Allergies, Please Alert Your Server Prior To Ordering*

**Peanut Oil Is Used In The Preparation Of Our Dishes *Consuming Raw Or Undercooked Meat, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Borne Illness, Especially In Cases Of Certain Medical Conditions*

John Lechleidner / Chef de Cuisine

WP24 by Wolfgang Puck • 900 W. Olympic Blvd, 24th Floor, Los Angeles, CA 90015 • 213-743-8824