

August 4, 2011

It's the Summer of Riesling so we've paired glasses of delicious Riesling with these dishes

starters

asparagus shrimp 2 for 10 / 4 for 16

Fresh asparagus wrapped in shrimp with condiments & dipping sauce
2009 Spater-Veit *Piesporter Goldtöpfchen* Kabinett Riesling, Mosel 12

salmon satay 7

Fresh salmon simply grilled and served with a teriyaki sauce for dipping
2010 Barth *Allüre* Riesling, Rheingau 9

otak otak* 7.5

Individual portions of salmon in a coconut red curry sauce,
wrapped in a banana leaf packet, steamed, then grilled
2009 Spater-Veit *Piesporter Goldtöpfchen* Kabinett Riesling, Mosel 12

wild ginger bruschetta* 14 / 20

Sashimi grade ahi tuna is combined with a variety of peppers, fish
sauce, sesame oil, and sesame seeds. Served with toasted baguettes

crab cakes 2 for 14 / 4 for 27

Fresh Dungeness crab is combined with shallots,
garlic, and white pepper. Pan-fried to a golden brown
2009 Owen Roe *Dubrul Vineyard* Riesling, Yakima Valley 13

chiang mai fish cakes 4 for 11

Grilled mahi mahi cakes prepared with Chiang Mai curry paste, fish sauce, and pickled relish

vietnamese prawn and crab salad 14

Fresh crab and prawns served on a bed of watercress with
coriander leaves, fried shallots, garlic and ground peanuts
2004 Grosset *Polish Hill* Riesling, Clare Valley 20

soft shell crab 15

Served either Vietnamese style with garlic, shallots, and black pepper,
or the classic preparation with salt, pepper, and red chilies
1994 Günther Steinmetz *Mulheimer Sonnenlay* Spätlese Riesling, Mosel 15

soups

vietnamese hot & sour soup 7

Fresh fish & local mussels seasoned with chili & tamarind, topped with
taro stem, fried shallot, pineapple, tomato & a trio of mint leaves

wandering sage soup 3.5

Wonton dumplings filled with prawns & pork in
Wild Ginger's own chicken stock

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Text "GINGER" to 22828 and follow the instructions

standard data and messaging rates may apply

live tank

whole dungeness crab 38

- ❖ Wok-fried with ginger and scallion
- ❖ Simply steamed and served with a soy and black vinegar dipping sauce
- ❖ Singapore style with ginger, garlic, chili, black bean and tomato sauce
 - ❖ Classic Burmese curry
- ❖ Indonesian style with coconut curry

thai spicy clams 11 / 16

Fresh local Manila clams wok fried in a spicy Thai roasted chili paste with tomatoes, red peppers, garlic, shallots, palm sugar and basil
2008 Dr. Loosen *Graacher Himmelreich Stablay* Spätlese Riesling, Mosel 16

cambodian turmeric mussels 9 / 14

Fresh local mussels wok-fried in turmeric, lime leaves, galangal, lemongrass, thai chilies, garlic and coconut milk
2009 Spater-Veit *Piesporter Goldtöpfchen* Kabinett Riesling, Mosel 12

entrées and vegetables

chilean seabass (certified sustainable)

- ❖ Roasted with peanuts & herbs 27 / 33
 - ❖ Pan fried & served with green mango 27 / 33
- 2008 Dr. Loosen *Graacher Himmelreich Stablay* Spätlese Riesling, Mosel 16

wild king salmon cantonese 22 / 28

Wild king salmon steamed with ginger and Shaoxing rice wine, seared with a sizzling garlic oil
2010 Efestē Evergreen Vineyard Riesling, Columbia Valley 10

spicy lamb rendang curry 16 / 24

Fresh Superior Farms lamb slow cooked and fiery with red chili, ginger, lemongrass, galangal and turmeric in a house made coconut cream
2009 Spater-Veit *Piesporter Goldtöpfchen* Kabinett Riesling, Mosel 12

burmese mango pork 14 / 19

Locally raised Washington pork is slow roasted in a rich Burmese curry. Finished with fresh mangos
2010 Barth *Allüre* Riesling, Rheingau 9

ginger garlic spinach 10

Spinach wok fried with garlic and ginger

snap peas in garlic oil 9 / 13

Fresh snap peas wok fried with garlic oil

dessert

mango sticky rice 7.5

Fresh mango served with sweet sticky rice and coconut sauce

Tomorrow at the Triple Door:

In the Musicquarium... First Thursday w/ Jonny Bean at 5pm (all ages) no cover

Rwanda Partners Benefit: "Uniforms Transform" at 7pm (all ages, 21+ after 10pm)

\$12 suggested donation

Find us on Facebook: www.facebook.com/wildgingerseattle

We request one check & 18% gratuity on parties of seven or more. Please notify your server of any allergies or dietary concerns.
*The Washington State Health Department would like you to know that certain items can be ordered undercooked. Consuming raw or undercooked food may increase your risk of food borne illness.