



THREE - COURSE "extended restaurant week" BLIND TIGER MENU August 23rd to August 29th

The Blind Tiger is a prohibition era name for a speak-easy, and in this fashion Mie N Yu has taken the same premise and is offering this "underground" menu to those who have discovered the secret online. Executive Chef Tim Miller has taken many of Mie N Yu's most popular dishes and incorporated them into this special menu, which you have received by finding us through our social media network and presenting your Blind Tiger ticket.
Enjoy a taste of the Silk Road...

\$25 per person

No substitutions please. Tax, gratuity, and beverages are not included.
Make one selection from each of the following three courses.

COURSE ONE

Zataar Hummus with Ful

roasted garlic & zataar hummus
ful: braised fava beans,
garlic, tomatoes, lemon
naan bread

Sunomono Blue Crab Salad

salad of edamame, Chesapeake blue crab,
cucumber, asian greens,
pickled free range egg & soba noodles
with a rice vinegar dressing

COURSE TWO

Char Masala Lamb Kabobs

Virginia all natural lamb, charred vegetables,
roasted coriander yogurt

Beijing Style Lacquered Duck

local Pekin duck, mandarin pancakes, scallions,
hoisin, cucumber, chili's

COURSE THREE

Pakistani Cinnamon & Ginger Striped Bass

sustainably raised striped bass, greens, and spiced
yogurt casserole, tamarind scented basmati rice

Afghan Lamb Qaubili

Virginia natural grass fed grilled lamb,
organic basmati rice, golden raisins, carrots,
cilantro yogurt sauce

Sultan's Steak

basil & pomegranate Chef's choice steak from
Virginia all natural farms,
Chef's garden tumeric garlic potato skewers,
tomato shallot relish

Indonesian Chicken "Rica Rica"

Shenandoah Valley free range organic chicken,
red chili marinade, local pickled vegetables,
jasmine rice

WINE'S BY THE BOTTLE

(50% off of our regularly listed prices)

RED WINES

Kluge New World Red,	Virginia	\$28
Cono Sur "Vision" Pinot Noir,	Chile	\$21
Jacob's Creek Reserve Shiraz,	Australia	\$20
Crios de Susana Balbo Cabernet,	Argentina	\$22

WHITE WINES

Biltmore Sauvignon Blanc,	North Carolina	\$20
Cono Sur "Vision" Organic Chardonnay,	Chile	\$28
Brancott Sauvignon Blanc,	New Zealand	\$20
Sawtooth Reisling,	Idaho	\$21