Dinner Selections

ASIAN TAPAS

Grilled Beef or Chicken Satays marinated in lemongrass, 9.00
Asian herbs served with pickled vegetables
Recommendation: Kunde, Cabernet Sauvignon, or Iron Horse Chardonnay, by the glass

Crispy Rice Paper Roll filled with chicken, black mushrooms, 9.00
carrots, jicama and vermicelli, lemon chili oil liaison
Recommendation: Dr. Loosen "Blue Slate", Mosel-Saar-Ruwer. Riesling, by the glass

Crispy Shrimp Mousse served with duo of kiwi and strawberry sauce 9.50
Recommendation: Laurent Perrier, Brut, Champagne by the glass

Crustacean Surf & Turf Roll – Grilled steak, coconut prawn, asparagus, 9.95
shitake mushrooms, avocado, cilantro, spicy aioli, garlic lime drizzle
Recommendation: : Solo Rosa, Rose, California, by the glass

Tuna Roll – Seared tuna cucumber roll with wasabi aioli, tobiko caviar and arugula 14.95
Recommendation: Pinot Grigio, Torri de Luna, Italy, by the glass

New Zealand green lip mussels, broiled with Asian pesto, garlic crostini 11.50
Recommendation: Sereson, Sauvignon Blanc, by the glass

Shrimp Toast – Freshly minced shrimp on French baguette, lightly glazed and broiled 11.00
Recommendation: J, Brut, Sparkling Wine, by the glass

Dumpling Trio – Chicken, beef and seafood dumpling with tamarind ginger balsamic sauce 11.95
Recommendation: Domaine Schlumberger "Fleur" Gewürztraminer, by the glass

SOUPS

Yellow corn soup with crab meat 9.00
Recommendation: Iron Horsse, Chardonnay, by the glass

Vietnamese bouillabaisse, asparagus, Vietnamese celery, "doc mung", 9.00
pineapple, tomato, lemongrass and Vietnamese basil
Recommendation: Dr. Loosen "Blue Slate", Mosel-Saar-Ruwer. Riesling, by the glass

SALADS & SASHIMI

Organic Mixed Green Salad with caramelized walnut and sweet orange vinaigrette 12.00
Recommendation: Iron Horse, Chardonnay, by the glass

Cured Beef Carpaccio, arugula, red onion, capers and lemongrass dressing 12.00
Recommendation: Solo Rosa, Rose, by the glass

Sashimi – Yellow Tail thinly sliced with Daikon radish citrus soy ponzu dressing 12.95
Recommendation: *J, Brut, Sparkling Wine, by the glass*

Seafood Salad – Prawns, scallops and calamari in light miso dressing 13.95
Recommendation: Torre de Luna, Pinot Grigio, by the glass

Salmon Tartar – Spicy salmon tartar on cordon of cucumber crown with quail eggs 13.95
Recommendation: J Sparkling Brut, by the glass

Hawaiian Ahi Tuna, encrusted in coriander and seared, served with arugula 14.95
salad in cranberry vinaigrette and a sweet & spicy plum dipping sauce
Recommendation: Domaines Schlumberger, "Fleur" Gewürztraminer, Alsace, by the glass

Crab Cake Salad – Crispy Dungeness Crab Cake, organic green salad, 18.95
grilled Japanese eggplant, lemongrass dressing and spicy aioli
Recommendation:Seresin, Marlborough, Sauvignon Blanc, New Zealand, by the glass aioli

CRUSTACEAN
BEVERLY HILLS

LARGE PLATES

Herb Roasted Halibut, sautéed sweet onions, bell pepper, cherry tomato and porta bella mushrooms — 28.95
Recommendation: Jermann, Pinot Grigio, Venezia Giulia Italy

Wild Salmon roasted over bamboo and served with an Asian herb sundried tomato relish — 29.95
Recommendation: Jarvis "Finch Hollow Vineyard", Chardonnay, Napa Valley

Red Snapper – Broiled with dill-turmeric essence, brown rice, mix herb salad — 23.95
Recommendation: Trimbach, Pinot Gris

Filet Mignon with ponzu glaze over leek mashed potato, portabella mushrooms and cipollini onions — 38.95
Recommendation: Foxen, Santa Barbara, Cabernet Franc

Shaken Beef, Filet Mignon cubed, flambéed in burgundy, served with red potatoes and roma tomatoes — 27.95
Recommendation: Vignamaggio "Mona Lisa" Chianti Classico Reserva, Italy

Porcini Crusted Chicken Breast, peppercorn black truffle sauce, saffron and truffle risotto — 25.95
Recommendation: Peter Franus, Napa Valley, Sauvignon Blanc

Rice Ho-Fun Ravioli, pacific prawns, braised fennel, caramelized shallots and soy-sesame emulsion — 19.95
Recommendation: ZD "Carneros", Pinot Noir

Grilled Rack of Lamb, flambéed in chardonnay, served with roasted potatoes and vegetables — 39.95
Recommendation: Talomas Basket Press "Oakville" Syrah

Braised Short Ribs with port wine glaze, roasted portabella mushrooms and wasabi cake — 29.00
Recommendation: The Ojai Vineyard "Roll Ranch Vineyard" Shiraz

FROM THE AN'S SECRET KITCHEN

Drunken Crab – Whole Dungeness Crab simmered in sake, chardonnay garlic and scallions — 41.95
Recommendation: Veuve Clicquot Ponsardin "Gold Label" Champagne

Roasted Crab – Cracked Whole Roasted Dungeness Crab, AN's garlic sauce and secret spices — 41.95
Recommendation: Chablis, "Cote de Lechet", Vincent Dauvissat, Premier Cru

Colossal Royal Tiger Prawns, charbroiled with AN's Famous Garlic Noodles — 39.95
Recommendation: Chalk Hill Chardonnay, Sonoma Valley

Whole Maine Lobster – Angel hair pasta with tamarind, basil and roma tomato sauce — 45.95
Recommendation: Bergstrom "Cumberland Reserve", Pinot Noir, Oregon

CRUSTACEAN LITE VEGETARIAN

Buddha Roll – Moist rice paper filled with black mushrooms, tender cabbage, baby carrots, water chestnuts and roasted bean curd — 9.55

Organic Udon – Baked tofu, shitake mushrooms, carrots, squash, green beans and sun-dried tomato sauce — 16.95

Ragout Eggplant – Japanese Eggplant, Italian pear tomato, tofu, jicama, carrots with Vietnamese herbs "Tia To" — 16.95

Buddha's Delight – Sugar snap peas, baked tofu, asparagus, shitake mushrooms, oyster mushrooms, carrots and bok choy with jus of vegetables — 15.95

ACCOMPANIMENTS

AN's Famous Garlic Noodles 11.50

Ginger Pesto Brown Rice 4.50

Hothouse cucumber, mango, and garlic lime dressing 4.50

Spinach, sugar snap peas, baby bok choy or asparagus 14.95
prepared steamed or with garlic sauce or with jus of vegetables

Jasmine Rice sautéed with fresh garlic 4.55

Asian Pickled Vegetables 4.50

Garlic Baguette 4.50

Fresh vegetables available by request

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