



## Fall/Winter Private Party Menus - Dinner 2007

### Menu I - Three courses \$50

Roasted Kabocha Pumpkin Soup with Shiso Creme Fraiche  
crispy ginger

Asian Greens Salad with Fuji Apples & Tamari Vinaigrette  
honey-shichimi roasted cashews



Sesame Crusted Wild Salmon with Shiro Miso Mustard Sauce  
stir fried baby bok choy, wasabi potato puree

Crispy Coconut Amish Chicken Breast with Thai Red Pepper Emulsion  
ginger steamed jasmine rice, sweet & sour napa cabbage slaw

Napoleon of Tofu with Wok Flashed Fall Vegetables  
wild mushrooms, garlic-chili sauce



Gingered Bittersweet Chocolate Mousse  
raspberry sake coulis

Roasted Fall Fruit Tart  
honey lavender ice cream



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### Menu II - Three courses \$52

Baby Arugula with Ruby Grapefruit, Avocado & Sesame Ginger Vinaigrette  
warm coriander crusted goat cheese

Steamed Chicken Dumplings "Shanghai Style"  
spicy soy dipping sauce



Teriyaki Glazed Wild Salmon with Soba Noodle and Wilted Sesame Spinach  
ginger soy emulsion

Lemongrass Rubbed Beef Flank Steak with Roasted Shallot-Caramel Jus  
scallion fried rice, garlic wokked greens



Warm Banana Cake with Grilled Banana  
caramel ice cream

Jasmine Vanilla Creme Brulee



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Menu III - Three courses \$54/Four courses \$64

Crispy Maine Jonah Crab Dumplings with Bangkok Slaw  
sweet chile glaze

Delicate Miso Soup with Roasted Maitake Mushrooms & Silken Tofu  
fine noodles, carrots, scallions



Yellowfin Tuna Tartare with Nori Tempura & Haas Avocado  
wasabi-soy emulsion

Warm Duck Confit on Cool Lo Mein Noodles  
scallions, julienne of vegetables, sweet soy



Sichuan Peppered Beef Sirloin with Red Wine-Shiitake Mushroom Sauce  
red onion tempura, greens, roasted garlic potatoes

Sake Glazed Wild Halibut with Sticky Rice & Wasabi Vinaigrette  
dashi greens, pickled ginger



Chocolate Macadamia Nut Tart  
coconut sorbet

Lemongrass Panna Cotta with Passion Fruit  
coconut tuile



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### Menu IV - Three courses \$60/Four courses \$70

Roasted Parsnip-Asian Pear Bisque with Seared Day Scallop  
toasted nori, minced chives

Seared Wagyu Beef Carpaccio with Pickled Red Onions & Wonton Crisps  
roasted peanuts, fragrant herbs



Wild Mushroom Gyoza with Soy Truffle Vinaigrette  
baby arugula, roasted ruby beets

Grilled Lemongrass Shrimp Satay with Thai Vermicelli Noodle Salad  
ginger-passion fruit vinaigrette



Seared Beef Tenderloin with Star Anise Scented Jewel Yam Puree  
baby pak choi, shallot tamari jus

Rare Ahi Tuna Loin with Gingered Celery Root  
stir fried mustard greens, beet-yuzu emulsion



Warm Chocolate Five Spice Cakes  
Vietnamese coffee ice cream

Warm Fall Fruit Crisp  
black sesame ice cream