



Fall/Winter Private Party Menus - Lunch 2007

Menu 1- Three courses \$42

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

Steamed Chicken Dumplings "Shanghai Style"
spicy soy dipping sauce



Pan Seared Day Boat Scallops with Soba Noodles
local spinach

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 II - Three courses \$38

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



Warm Chocolate Five Spice Cake
Vietnamese ice cream

Roasted Autumn Fruit Tart
honey lavender ice cream



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Menu III - Three Courses \$33

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



Crispy Thai Marinated Chicken with Coriander-Jalapeno Emulsion
spiced potato puree, stir fried greens



Bittersweet Chocolate Mousse
raspberry sake coullis