



Menu

Starter Duo

Shrimp & Maitake Mushroom Soup, Poached Shrimp,
Thai Basil, Kaffir Lime & Coconut Broth

AND

Baby Mustard Greens, Green Papaya, Cara Cara Orange,
Pickled Carrot, Crisp Shallots, Mint-Lime Vinaigrette

Entree Options

BEEF

Sesame Crusted Beef Tenderloin, Kabocha Squash Puree
Soy-Beer Braised Endive, Shiitake Mushroom, Ponzu Jus

FISH

Poached Sea Bass, Charred Long Beans, Scallion Rice,
Onion Confit & Braised Daikon, Shishito Pepper, Honey-Anise Broth

VEGETARIAN

Miso Marinated Tofu, Sesame Sticky Rice, Pumpkin,
Maitake Mushroom, Spinach, Cilantro

Alternating Desserts

Lychee Panna Cotta, Rose Gêlée,
Chamomile Tea Infused Strawberries

AND

Pumpkin Cream Brûlée, Ginger Snap Cookies,
Pumpkin Seed Brittle, Candied Ginger