

Buddha's Bounty

\$75.00 per guest

STARTERS TO SHARE

Select one to be served family style

Thai Steamed Mussels
prince edward island mussels steamed
in a red curry & coconut broth

Vietnamese Veal Wrap
tender shredded veal & vegetables
served with sweet & spicy soy
dipping sauce

Banana Pesto Hummus
chickpeas, banana, pesto & olive oil
served with flat bread & fried plantains

CHEF'S TASTINGS

Select one to be served individually

Boston Baby Bibb
walnuts, oranges, rogue creamery
smoky blue, aged sherry vinaigrette

Fire Cracker Ahi Tuna Tartar
chili peppers, soy, habanero masago,
sesame wonton, lemongrass oil

Hearts of Romaine
sundried peppers, wonton crisps, fried
egg, miso caesar dressing

Chorizo Stuffed Medjool Dates
apple wood smoked bacon, smoked pepper
harissa sauce

PROTEINS

Select three entrees from which your guests may choose

Miso Pekin Duck Breast
yuzu braised baby bok choy,
fried bamboo rice

Red Curry Scallops
seared, tomatoes, spinach, asparagus

Citrus Kobe Beef
snake river farms kobe, ginger, chili peppers,
citrus zest, stir fried lotus root

Chili Infused Crab Cakes
okinawa sweet potatoes, chinese broccoli,
tonkatsu hollandaise

Bittersweet Shrimp & Grits
japanese mustard rub, cobalt carrot puree,
chevre stone ground grits

Wild Mushroom & Tofu Fried Rice
asparagus, ginger, corn, baby bok choy,
mushroom soy, bamboo rice

SIDES TO SHARE

Select two to be served family style

Grilled Asparagus
with teriyaki drizzle

Szechwan Stir Fry
green beans, tofu, onions,
bean sprouts, carrots,
peppers, okra, Szechwan
black bean sauce

Black Sticky Fried Rice
stir-fried vegetables, fried egg,
mushroom soy teriyaki sauce

Wilted Baby Spinach
sautéed with garlic & olive oil

Wasabi Mashed Potatoes
with grated fresh wasabi

DESSERT

Select one to be served individually

5 Spice Apple Croustade
caramel sauce

Asian Pear Strudel
pomegranate crème anglaise

Okinawan Sweet Potato Cheese Cake
coconut milk frosting, ginger snaps