

Haute Palette

\$45.00 per guest

STARTERS TO SHARE

Select one to be served family style

Thai Pu Pu Grille

lobster spring roll, chipotle orange spare ribs, tempura vegetables, tzatziki lamb kabob, black bean edamame

Antipasto

bresaola, grilled artichoke hearts, aged provolone, tunisian olives, grilled pita, arugula salad, roasted peppers, olive oil, 25 year balsamic vinegar

Banana Pesto Hummus

chickpeas, tahini, banana, pesto, olive oil, flat bread & fried plantains

CHEF'S TASTING

Select one to be served individually

Chorizo Stuffed Medjool Dates

smoked pepper harissa sauce

Hearts of Romaine

baby hearts of romaine, fried egg miso-caesar dressing

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

PROTEINS

Select three entrees from which your guests may choose

Thai Red Snapper

wasabi mashed potatoes, snow pea sesame stir fry, thai citrus basil sauce

Chili Infused Crab Cakes

okinawa sweet potatoes, chinese broccoli, tonkatsu hollandaise

Miso Pekin Duck Breast

yuzu braised baby bok choy, fried bamboo rice

Miso BBQ Hanger Steak

american natural beef, japanese ratatouille, ginger teriyaki

Red Curry Scallops

seared, tomatoes, spinach, asparagus

Wild Mushroom & Tofu Fried Rice

asparagus, corn, baby bok choy, ginger, mushroom soy, bamboo rice

DESSERTS

Select one to be served individually

Banana Mousse Torte * Okinawa Sweet Potato Cheese Cake * Asian Pear Strudel

Soft drinks & Iced Tea included