

# Mie N Yu Nirvana

\$85.00 per guest

## STARTERS TO SHARE

Select one to be served family style

### Mixed Grill

sweet soy & ginger beef sausage, tandoori chicken kabobs, raita sauce, lamb merguez sausage  
grilled pita bread

### Mie NYu Dim Sum

wasabi & local blue crab gyoza, black bean wonton shrimp, organic beef shumai, pineapple sweet chili, soy ginger vinaigrette, japanese mustard

### Thai Pu Pu Grille

local organic chinese pork & apple spring rolls, tempura vegetables, pan - fried beef dumplings, wonton shrimp  
xinjiang style lamb kabobs, pineapple sweet chili sauce

## CHEF'S TASTINGS

Select one to be served individually

### Bombay Peanut Salad

asian greens, grape tomatoes, pickled shallot, local curried peanuts, pappadam crisps, toasted cumin vinaigrette

### "Good Fortune" Dumplings

local all natural beef shumai, ginger beef broth

### Fire Cracker Ahi Tuna Tartar

chili peppers, soy, habanero masago, sesame wonton, lemongrass oil

### Sunomono Blue Crab Salad

maryland blue crab, edamame, cucumber, asian greens, pickled quail eggs, soba noodles, rice vinegar dressing

### Lacquered Duck Tacos

tomato avocado relish, crème fraiche, hoisin, sriracha

## PROTEINS

select three entrees from which your guests may choose

### Black Pepper Crab Cakes

blue crab, sweet potatoes, bok choy, ginger ponzu sauce

### Sultan's Steak

basil & pomegranate encrusted, local all natural beef, housemade egg pasta, sauteed greens, walnut & garlic sauce

### Chicken Rica Rica

grilled local chicken breast, red chili marinade, organic jasmine rice, pickled vegetables

### Indonesian Scallop "Kare"

seared East Coast sea scallops, yellow coconut curry, sautéed Asian greens

### Miso Pekin Duck Breast

pennsylvania natural duck breast, yuzu braised bok choy, ginger soy fried rice

### Moroccan Beef

local all natural beef, apricots, raisins, dates, prunes, cinnamon, honey, saffron, roasted root vegetables

### Thai Red Snapper

wild red snapper, pickled lotus root, stir fried greens, thai citrus basil sauce

### Wild Mushroom & Tofu Fried Rice

asparagus, ginger, corn, bok choy, mushroom soy, sushi rice

### Afghan Lamb Quabuli

local all natural lamb, basmati rice, golden raisins, heirloom carrots, cilantro yogurt sauce

## SIDES TO SHARE

Select three to be served family style

### Nepalese Sautéed Greens

Asian greens, turmeric, ginger, garlic

### Roasted Moroccan Vegetables

root vegetables, herbs, moroccan spices

### Szechwan Stir Fry

szechwan black bean sauce green beans, tofu, onions, bean sprouts, carrots, peppers

### Grilled Asparagus

teriyaki drizzle

### Black Sticky Fried Rice

stir-fried vegetables, organic eggs, mushroom soy teriyaki sauce

## DESSERT

Select one to be served individually

### Pecan Croustade

honey bourbon syrup

### Valrhona Chocolate Cheesecake

dark chocolate, lady fingers, black cherry coulis

### Asian Pear Strudel

pomegranate molasses

### Special Occasion Cake

Select one of the following for your event:

french chocolate raspberry, fruit bavarian, cappuccino, mango passion fruit mousse, hazelnut dacquoise