

# The Silk Road

\$65.00 per guest

## STARTERS TO SHARE

Select one to be served family style

### Vietnamese Lettuce Wraps

local all natural beef, finger hot peppers, crunchy  
thai basil, local bibb lettuce, spicy sweet soy sauce

### Banana Pesto Hummus

chickpeas, tahini, banana, pesto, olive oil,  
naan, papadam, plantain chips

## CHEF'S TASTINGS

Select one to be served individually

### Lamb Kabobs

virginia natural lamb, scallion, oregano, garlic,  
mint-walnut pesto, tzatziki, grilled pita

### Afghan Mantu

local all natural beef & scallion dumplings,  
mint yogurt, coriander tomato sauce

### Bombay Peanut Salad

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

## PROTEINS

Select three entrees from which your guests may choose

### Black Pepper Crab Cakes

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

### Wild Mushroom & Tofu Fried Rice

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

### Chicken Rica Rica

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

### Moroccan Beef

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

## SIDES TO SHARE

Select two to be served family style

### Nepalese Sautéed Greens

Asian greens, turmeric, ginger, garlic

### Grilled Asparagus

teriyaki drizzle

### Roasted Moroccan Vegetables

root vegetables, herbs,  
moroccan spices

### Black Sticky Fried Rice

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

## DESSERTS

Select one to be served individually

### Pecan Croustade

honey bourbon syrup

### Sweet Dreams

assorted house made cookies including  
almond, chocolate ginger snaps, & rum  
raisin with chocolate espresso ganache

### Chocolate Truffle Cake

with fresh berries