

# Graduation 3 Course Menu

\$45/person

Please select one item from each course

## course one

### Saigon Spring Rolls

Crispy spring rolls filled with tiger shrimp, taro and vegetables, served with our Vietnamese-style chili-lime dipping sauce

### Tuna Tartare with Taro Chips

Diced sashimi-grade tuna mixed with avocado, wakame seaweed, scallions and togarashi, served with housemade taro chips

### Southeast Asian Crabcakes

Australian crabmeat with diced jicama, red bell peppers and scallions, served with a cilantro-lime sauce

### Unagi Terrine

Marinated and broiled eel layered with avocado and sushi rice, served with a soy syrup and wasabi oil

### Thai-Style Calamari

Succulent and crunchy fresh calamari with a Thai sweet chili dipping sauce

### Vietnamese Beef Lettuce Wraps

Tender cubes of marinated beef tenderloin sautéed with red onions, served with Boston Bibb lettuce and pickled daikon

### Zucchini-Scallion Crepes

Mung bean crêpes with diced zucchini, scallions and red onions, served with a spicy soy dipping sauce

### Chinese Garlic Chive Dumplings

Housemade dumplings made with Chinese garlic chives, jicama and shiitake mushrooms, served with a soy-ginger vinaigrette and sriracha sauce

## course two

### Spring Salad

With hearty greens, kohlrabi, pickled beets, radishes, mozzarella cheese, spiced pumpkin seeds and a soy-balsamic vinaigrette

### Coconut-Curry Soup

Coconut-green curry soup with sweet potatoes, butternut squash and shiitake mushrooms

## course three

### Grilled Salmon

Faroe Islands Atlantic salmon grilled with roasted cauliflower, French lentils, chestnut, shiitake mushrooms, butternut squash, bacon and a wasabi-cream sauce

### Seared Big Eye Tuna

Big eye tuna lightly seared, served with a ginger-miso sauce, wasabi oil, julienned jicama salad and crispy sushi rice

### Japanese-Style Sablefish

Rich sablefish marinated in miso and sake, pan-roasted with a soy-tamarind sauce and served over sautéed nappa cabbage, shiitake mushrooms and Korean vermicelli noodles

### Quinoa-Crusted Scallops

Pan-seared jumbo scallops with kohlrabi, sunchokes, edamame beans, served with coconut-jasmine rice and a carrot-lemongrass sauce

### Grilled Prawns

Jumbo freshwater prawns with sautéed bay scallops, sunchokes, bok choy, snow peas, oyster mushrooms and crispy egg noodles in a Chinese ginger-garlic sauce

### Thai Peanut Noodles

Rice noodles wok-tossed with a Thai peanut sauce, julienned vegetables and crispy caramel tofu, topped with curried chickpeas and cilantro

### Grilled Lemongrass Chicken

Lemongrass-marinated Miller Ranch all-natural breast of chicken with grilled vegetables, served with a chili-lime dressing and scallion oil

### Five-Spice Duck

Pan-seared duck breast and duck confit risotto with a Chinese five-spice reduction sauce and Shanghai bok choy

### Korean-Marinated Ribeye

Thin slices of grilled certified Angus ribeye, with sesame crispy rice, sautéed julienned vegetables, quail egg and Korean chili sauce

### Wasabi-Peppercorn Tenderloin

Creekstone Farms all-natural tenderloin with a wasabi-peppercorn sauce, bok choy, Brussels sprouts and a Yukon gold potato-parsnip purée