

Graduation 3 Course Menu

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 Crabcake

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

Thai-Style Calamari

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

Roasted Pork Belly

Tender slices of Berkshire pork belly served over chilled soba noodles with shiitake mushrooms and a ginger-mirin 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, pickled beets, radishes, mozzarella cheese, candied pecans and a soy-balsamic vinaigrette

Coconut-Curry Soup

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

course three

Miso-Teriyaki Salmon

Faroe Islands Atlantic salmon with sautéed zucchini, broccoli and red onions, glazed with a miso-teriyaki 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

Seared Sea Scallops

Pan-seared sea scallops with rutabaga, snow peas, edamame beans, served with coconut-jasmine rice and a carrot-lemongrass sauce

Grilled Prawns

Jumbo freshwater prawns with sautéed bay scallops, bok choy, snow peas, shiitake 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 Gerber Farms all-natural Amish 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, asparagus and a Yukon gold potato-parsnip purée