

Sample Menus

Dinner Soiree

Pre-Dinner Noshes

Lumpia Shanghai

pork & shrimp, sweet chili dipping sauce

Tuna Crisps

fennel crusted seared tuna, asian daikon slaw, spiced avocado mousse

Mini "Peking Duck" Sliders

5-spice confit duck leg, sherry pickled cherries, mirco greens

Main Event

Salt & Pepper Shrimp

nori-togarashi dust, scallion

Black Bean Shortribs

fermented black beans, apricot

Chicken Katsu

pickled cabbage-fennel slaw, plum "ketchup"

Vegetable Medley

Thai Lime Rice

Sweet Endings

Decadent Coconut Cake

lychee and fresh berries

Bananas Flambé

*finger bananas, fig leaf & salted caramel ice cream,
brown sugar-bourbon sauce*

Birthday Celebration

Nosh

Buckwheat Blini

crème fraiche, caviar, chive

Amuse (pre-set)

English Pea Soup "Shooter"

mint oil

Opening Act

Lobster & Shrimp Ravioli
shellfish jus, wild mushrooms, micro greens

Main Event

Brandied Pork Tenderloin
*apples, fennel, cider, brandy, fennel,
thyme, pan sauce*

Oven Roasted Potato Medley
potato medleys, fennel, onion, rosemary

Shaved Brussel Sprouts
duck fat, bacon, parmesan, pomegranate

Cheese Course

Aged Pecorino
honeycomb, rosemary crackers

Texas Hoedown Dinner

Nosh

Artisanal Cheese Board

Main Event

Texas Chili

BBQ Chicken

Slow Roasted Pulled Pork
mini buns, slaw

Potato Salad
lemon vinaigrette, bacon, red onion, herbs

Roasted Balsamic Carrots

Savory Corn Bread

Something Sweet

Coconut Decadence Birthday Cake
Spiced and Chocolate Shortbread Cookies

Other Favorite Seated Dinner Combinations

Pan Seared Sea Bass

*sauteed baby squash, King Trumpet & shitake mushrooms, cipollini onions
Parmesan crusted Peruvian & Yukon potatoes
coconut-pea puree, shaved endive "salad" garnish*

Grilled Mediterranean Leg of Lamb

*Israeli couscous, preserved lemon vinaigrette
roasted broccoli rabe
minted chimmichuri, brandy-pickled cherries*

Seared Coriander Day Boat Scallops

*truffled potato-corn mash
sweet English peas, toy box tomatoes, basil oil*

Slow Roasted Wild Salmon

*lemongrass Jasmine rice
edamame, snap pea, mushroom & red pepper medley, ginger-rice wine vin
pickled shitake sauce, sesame seeds*

Brandied Pork Tenderloin

*roasted asparagus spears, gremolata of walnuts, lemon & parsley
farrow pilaf, celery, sweet shallot, fresh herbs
fennel-apple wine white gravy*