



Valentine's Day



Chinese New Year

Starters

Potato goat cheese tarts topped with caramelized onions and served with tomato jam.

Fresh oysters marinated in a Bloody Mary broth. Smoked and served with housemade crackers, jalapeno jelly, and a celery cucumber mignonette.

Southern Winter Veggie Tempura with a mustard and soy honey dipping sauce

Soup or Salad

Curry lobster bisque topped with crisp papadums and a drizzle of cardamom cilantro oil.

Chipotle Caesar salad made with hearts of romaine and garnished with ripe avocado, crisp plantain chips and a dusting of feta.

Entreés

New Zealand Beef Tenderloin wrapped with thinly sliced country ham and brushed with a molasses hoisin glaze. Grilled to order and finished with ginger butter and finished with sweet potatoes and sesame seaweed salad.

Wild, line caught, Alaskan salmon rolled with Chinese veggies and served with smoked stone ground grits and sauteed organic baby spinach. Dressed with tamari aioli and a spicy orange ponzu.

Dynamite roll filled with sushi rice and seasonal vegetables. Rolled in panko bread crumbs and fried. Served with Moo Shu BBQ tofu, scallion pancakes sesame, and grilled asparagus. Comes with a menage a trois of dipping sauces.

Dessert

Sweet Po-po platter of chocolate dipped strawberries, black sesame and ginger shortbread, and lavender doughnuts with raspberry sauce.

