

## Jasmine Dinner Menu \$35 per person

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### First Course

Choose One in Advance

#### Seasonal Soup (Rotates Seasonally)

Butternut Squash, Creamy White Corn Chowder, Hot & Sour, English Pea or White Bean Soup

Popcorn Pork Dumplings with Roasted Corn, Tomatoes & Parmesan Cheese

#### Chopped Asian Salad

Tofu, Pineapple, Citrus Vinaigrette

#### Thai Caesar Salad with Shaved Parmigiano-Reggiano

Cranberries, Radish & Honey Walnuts

#### Shrimp Spring Rolls

### Second Course

Choose Two in Advance

Honey Glazed Chicken with Mango, Cauliflower & Red Pepper Sauce

Sautéed Vietnamese Beef Tenderloin with Brown Butter & Lemongrass

Yukon Gold Potatoes, Zucchini & Leek

Shrimp Pad Thai with Bean Sprouts, Napa Cabbage & Basil

Roasted Wild Scottish Salmon with Soy, Sake & Miso Marinade

\$4.00 Supplemental Charge

### Dessert

Choose One in Advance

Warm Chocolate Cake with Raspberry Coulis

White Chocolate Mousse with Exotic Fresh Fruits & Passion Fruit Coulis

\*The Chef will gladly offer guests a choice of three entrees with a surcharge of \$5. Per person

# Chrysanthemum Dinner Menu \$45 per person

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## First Course

Choose One in Advance

### Dumpling Sampler

Shrimp, Lamb, Mushroom, Chicken & Pork

### Thai Caesar Salad with Shaved Parmigiano-Reggiano

Cranberries, Radish & Honey Walnuts

### Seasonal Soup (Rotates Seasonally)

Butternut Squash, Creamy White Corn Chowder, Hot & Sour, English Pea or White Bean Soup

### Trio of Sushi Rolls

Spicy Salmon Avocado, California & Tempura Shrimp Maki with Seasonal Vegetable Tempura

## Second Course

Choose Two in Advance

### Pan Seared Pork Tenderloin with Caramelized Shanxi Vinegar Sauce

Sweet Potato Puree & Seasonal Vegetable

### Shaking Beef Tenderloin with Kecap Manis, Brown Butter & Lemongrass

Yukon Gold Potatoes, Zucchini & Leek

### Crispy Tiger Prawn with Roasted Red Pepper Sauce

Shanghai Bok Choy

### Roasted Wild Scottish Salmon with Soy, Sake & Miso Marinade

### Grilled Chicken Breast with Wild Mushroom Sauce

Multigrain Brown Rice with Broccoli & Carrots

## Dessert

Choose One in Advance

### Warm Chocolate Cake with Raspberry Coulis

### Fresh Asian Exotic Fruit with Honey Yogurt Sauce

Homemade Cookie

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## Peony Dinner Menu \$55 per person

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### Appetizer

Choose One in Advance

#### Steamed Crab Wonton Soup

Wakami, Organic Pea Shoots, Seafood Broth

#### Dim Sum Sampler

Chicken Satay, Shanghai Spring Roll, Pork Dumpling, Fire Cracker Shrimp & Pickled Napa Cabbage

### Second Course

Choose One in Advance

#### Grilled Shrimp with Lemongrass & Coconut Marinade

Thai Peanut Sauce with Mango Salsa and Micro Greens

#### Thai Caesar Salad

Cranberries, Shaved Parmigiano-Reggiano & Radishes

#### Citrus Vodka Cured Salmon with Beet, Capers & Organic Green Salad

Dill Crème Fraiche

### Choice of Entrée

Choose Two in Advance

#### Seared Diver Scallops & Prawn with Roasted Red Pepper Sauce

#### Pan Seared Lemon Sole with Shrimp Mousse Stuffing & Curry Beurre Blanc

#### Slow Roasted Short Rib

*ROCK SUGAR, STAR ANISE, COCONUT POLENTA, YU CHOY*

#### Grilled Chicken Breast with Pomegranate Glaze & Wild Mushroom Sauce

#### Crispy Duck with Star Anise Sauce

Sweet Potato Puree & Mixed Vegetable

### Choice of Dessert

Choose one in Advance

#### Mango Cheese Cake with Fresh Mango & Mango Sauce

#### White Chocolate Mousse with Asian Fresh Fruit

Passion Fruit Coulis

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# Orchard Dinner Menu \$65 per person

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## Four Course Banquet

### Appetizers

Choose One in Advance

#### Lobster Spring Roll

Asparagus, Haricots Verts, Tarragon Emulsion

#### Jumbo Lump Crab Cakes

Micro Green & Papaya Sauce

### Second Course

#### Fresh Mozzarella, Bibb lettuce, and Star Anise Tomato Compote

Artichokes, Aged Balsamic Vinaigrette & Extra Virgin Olive Oil

### Choice of Entrees

Choose Two in Advance

#### Butter-Poached Lobster Tail

Lemon Orzo with Lobster Cream Sauce & Zucchini

#### Grilled Angus Filet Mignon with Soy-Ginger Marinade

Rosemary Roasted Plum Tomato, Potato & Shanghai Bok Choy

#### Sushi Grade Grilled Ahi Tuna with Multi Spice Rub

10 oz. Seared rare with Dan Dan Noodles & Soy Glaze

#### Pan Seared Bronzino

Sautéed Shanghai Bok Choy, Fingerling Potato, Curried Lemongrass Sauce

#### Roasted Crabmeat Stuffed Scottish Salmon

Fork Mashed Yukon Potato, Spinach & Coconut Ginger Sauce

#### House-Smoked Peking Duck Breast

Roasted Seasonal Vegetable, Multi Grain Wild Rice, Star Anise Sauce

### Choice of Dessert

#### Mango Cheese Cake

Fresh Mango & Mango Sauce

#### Ginger Panna Cotta with Fresh Berries

\*The Chef will gladly offer guests a choice of three entrees with a surcharge of \$5. Per person

## Chef's Table (Five course dinner) \$75 per person

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### First Course

Seared Big Eye Tuna Sashimi, Tuna Tartare, Tuna Sushi  
Wasabi Crème Fraîche, Capers, Micro Greens & Vietnamese Vinaigrette

### Second Course

Seared Foie Gras  
Grilled Figs & Reduced Fig-Port Wine Sauce

### Third Course

Whole Peking duck  
Scallion, Cucumber, Boston lettuce, Steamed Buns & Brandy Hoisin Sauce

### Choice of Entree

Choose Two in Advance

Grilled Angus Filet Mignon  
12oz Tender Beef

Poached Maine Lobster with Orange Lobster Sauce  
1 ½ lb. Maine Lobster

Seared Diver Scallops with Truffle Emulsion  
Cauliflower Purée, Truffle Cream Sauce, Frisée Orange Salad

12 oz. Grilled Milk-Fed Veal Chop  
Grilled Vegetables & Tomato Confit

Grilled Baby Rack of Lamb with Soy, Rosemary Marinade

### Choice of Dessert

Chocolate Sampler  
Raspberry Coulis

Mango Cheese  
Fresh Mango & Mango Sauce

\*Menu items are Chefs selections and subject to change based on seasonal availability

## Chinese Imperial Banquet \$75 per person

Served Family Style at round table with Lazy Susan and shared with groups of eight.

### Seven Course Banquet

#### Chinese Antipasto

Crispy Anchovy with Peanuts, Drunken Chicken, Pickled Cucumber,  
Honey Pine Nuts, Cold Shrimp, Smoked Tofu

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#### Velvet Corn Soup with Jumbo Crabmeat

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#### Maine Lobster & Tiger Prawn with Scallion, Ginger & Brined Black Soy Beans

3-4 lbs. Maine Lobster with Vine-Ripe Tomatoes & Roasted Red Pepper Sauce

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#### Steamed Whole Lemon Sole with Velvet Crabmeat Sauce Or Sizzling Whole Bronzino

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#### Whole Peking duck

Served With Traditional Accompaniments: Scallions, Cucumber, Steamed Lotus Buns, Brandied Hoisin Sauce

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#### Pan Seared Filet Mignon (or Roasted Rack of Lamb, Mongolian Style)

Roasted Yukon Gold Potato, Wilted Spinach, Mushroom Ragout, Star Anise Demi

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#### Sautéed Seasonal Chinese Vegetable

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#### Young Chow Fried Rice with Shrimp, Pork & Chicken

### Dessert

Fresh Exotic Fruit

Chocolate Truffles

Chinese Custard

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## Buffet Dinner \$45 per person (Minimum 40 Guests)

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### Salad Station (Choose Two in Advance)

Organic Chopped Asian Salad with Two Vinaigrettes  
Thai Caesar Salad with Cranberries & Chinese Puff  
Cold Dan Dan Noodles with Egg Crepe, Cucumber, Bean Sprouts, Crushed Peanuts, Pork Sauce  
Rice Noodle Salad with Five Varieties Condiments & Sauces

### Dumpling Station (Choose Two in Advance)

Pork, Chicken, Mushroom, Shrimp, Vegetable

### Sushi Station

Regular Maki Add \$5    Fancy Maki Add \$ 7

Sushi, Maki & Sashimi Add \$10

Sushi Chef Presentation (\$25 per hour)

### Whole Peking Duck Station (Add \$5 per person)

*Scallion, Cucumber, Boston lettuce, Steamed Buns & Brandy Hoisin Sauce*

### Entrées Stations (Choose Four in Advances)

Entrées Accompanied with Vegetable Fried Rice

Kung Pao Chicken with Mushrooms and Peanuts

Honey Glazed Chicken

Barbecue Baby Spare Ribs

Crispy Tofu with Green Beans

Crispy Prawns with Caramelized Grand Marnier Sauce

Vietnamese Shaking Beef

Grilled Pork Tenderloin

Pan-Roasted Salmon with Soy, Ginger and Miso Glaze

### Dessert Station

Chocolate Cakes, Pastries, Cookies & Fresh Fruits

### Additional Stations

Lobster Tails (5 oz.) \$ 15.00 per Lobster Tails

Roasted Filet Mignon with Chef Carving \$150 (6 lbs. Whole Filet Mignon)

Roasted Baby Rack of Lamb \$25 each Rack of Lamb

\*\$5 surcharge per person for additional entrée