

# New Year's Eve Dinner

Five Courses with a Perrier - Jouët Toast

for parties of two or more

## Appetizers

Course one ~ select three items

**Spicy Ahi Rolls** Jicama, Pickled Carrots, Cilantro, Thai Basil with Citrus-Soy and Peanut Sauce

**Crispy Samosas** Chicken with Cilantro Yogurt OR Vegetarian with Tamarind Chutney

**Sweet-Hot Shrimp** Tempura Shrimp, Eggplant with Tamarind Chili-Palm Sugar Sauce

**Crispy Vegetable Spring Rolls** Shiitake Mushrooms, Chayote, Tofu, Glass Noodles with Sweet-Hot Chili Sauce

**Lacquered BBQ Ribs** Chili-Caramel Sesame Glaze

**Indian Stuffed Flatbreads** Beef with Homemade Ketchup OR Vegetarian with Red Curry Dipping Sauce

**Scallion Pancake** Pomegranate Hoisin with Sesame Soy

## Salad or Soup

Course two ~ select one item

**Green Mango and Papaya Salad** Tomatoes, Carrots, Crushed Peanuts and Crispy Shallots

**Grapefruit Jicama Salad** Red Cabbage, Candied Pecans, Rau Ram and Ruby Grapefruit

**Coconut Chicken Soup** Shiitake Mushrooms, Galangal and Sugar Snap Peas

## Meats and Seafood

Course three ~ select two items

**Grilled Lemongrass Chicken** Palm Sugar, Garlic-Soy and Kumquat Chutney

**Rice Flaked Striped Bass** Bok Choy, Shiitake Mushrooms and Padifield Sauce

**Indonesian Grilled Cilantro Shrimp** Corn, Sweet Potato, Peas, Coconut Milk and Chilies

**Shaking Beef** Filet, Red Onions, Garlic and Watercress

**Roasted Pork Chop** Brussels Sprouts, Pomegranate with Cilantro Chili Sauce

## Noodles, Rice and Vegetables

Course four ~ select one item

**Tempura-Style Broccolini** Toasted Peanuts

**Blistered Green Beans** Black Beans, Chilies and Garlic

**Drunken Noodles** Thai Basil, Minced Chicken, Scallions, Garlic and Cilantro

**Ginger Fried Rice** Fried Egg, Chinese Sausage, Leeks and Sesame

## Desserts

Course five ~ select two items

**Coconut Crème Brulee** Mixed Berries

**Warm RockSugar Butter Cake** Fresh Berries and Condensed Milk Ice Cream

\$68 per guest

