

Valentine's Day

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 Rock Sugar Butter Cake Fresh Berries and Condensed Milk Ice Cream

\$58 per guest

