

Mie N Yu Nirvana

\$85.00 per guest

STARTERS TO SHARE

Select one to be served family style

Mixed Grill

sweet soy & ginger beef sausage, tandoori chicken kabobs, raita sauce, lamb merguez sausage
grilled pita bread

Mie NYu Dim Sum

sweet shrimp stuffed bean curd, organic beef shumai, tea smoked bbq pork buns, soy ginger vinaigrette

Pu Pu Grille

local organic Chinese pork & apple spring rolls, tempura vegetables, pan - fried beef dumplings, sesame breaded crab claw, xinjiang style lamb kabobs, pineapple sweet chili sauce

CHEF'S TASTINGS

Select one to be served individually

Bombay Peanut Salad

Asian greens, grape tomatoes, pickled shallot, local curried peanuts, pappadam crisps, toasted cumin vinaigrette

Fire Cracker Ahi Tuna Tartar

chili peppers, soy, habanero masago, sesame wonton, lemongrass oil

"Good Fortune" Dumplings

local all natural beef shumai, ginger beef broth

Sunomono Blue Crab Salad

Maryland blue crab, edamame, cucumber, Asian greens, pickled quail eggs, soba noodles, rice vinegar dressing

Beijing Style Lacquered Duck

local Pekin duck, mandarin pancakes, scallions, hoisin, cucumber, chili's

PROTEINS

select three entrees from which your guests may choose

Black Pepper Crab Cakes

blue crab, sweet potatoes, bok choy, ginger ponzu sauce

Sultan's Steak

basil & pomegranate encrusted, local all natural beef, house made egg pasta, sauteed greens, walnut & garlic sauce

Chicken Rica Rica

grilled local chicken breast, red chili marinade, organic jasmine rice, pickled vegetables

Indonesian Scallop "Kare"

seared East Coast sea scallops, yellow coconut curry, sautéed Asian greens

Vietnamese Caramel-Chili Duck

all natural Pennsylvania Confucius braised duck leg & roasted duck breast, purple basil rice porridge rice

Wild Mushroom & Tofu Fried Rice

asparagus, ginger, corn, bok choy, mushroom soy, sushi rice

Cantonese Wild Rockfish

wild rockfish filet, scallion, ginger, sesame, soy, scallion congee

Moroccan Beef

local all natural beef, apricots, raisins, dates, prunes, cinnamon, honey, saffron, roasted root vegetables

Afghan Lamb Quabuli

local all natural lamb, basmati rice, golden raisins, heirloom carrots, cilantro yogurt sauce

SIDES TO SHARE

Select three to be served family style

Nepalese Sautéed Greens

Asian greens, turmeric, ginger, garlic

Roasted Moroccan Vegetables

root vegetables, herbs, Moroccan spices

Szechwan Stir Fry

szechwan black bean sauce green beans, tofu, onions, bean sprouts, carrots, peppers

Grilled Asparagus

teriyaki drizzle

Black Sticky Fried Rice

stir-fried vegetables, organic eggs, mushroom soy teriyaki sauce

DESSERT

Select one to be served individually

Pecan Croustade

honey bourbon syrup

Valrhona Chocolate Cheesecake

dark chocolate, lady fingers, black cherry coulis

Asian Pear Strudel

pomegranate molasses

Special Occasion Cake

Select one of the following for your event:

french chocolate raspberry, fruit bavarian, cappuccino, mango passion fruit mousse, hazelnut dacquoise