

The Silk Road

\$65.00 per guest

STARTERS TO SHARE

Select one to be served family style

Vietnamese Lettuce Wraps

local all natural beef, finger hot peppers, crunchy thai basil, local bibb lettuce, spicy sweet soy sauce

Zataar Hummus with Ful

roasted garlic & zataar hummus served with naan bread
ful: braised Egyptian fava beans, garlic, tomatoes, lemon

CHEF'S TASTINGS

Select one to be served individually

Lamb Kabobs

virginia natural lamb, scallion, oregano, garlic,
mint-walnut pesto, tzatziki, grilled pita

Afghan Mantu

local all natural beef & scallion dumplings,
mint yogurt, coriander tomato sauce

Bombay Peanut Salad

asian greens, grape tomatoes, pickled shallot, local curried
peanuts, papadam crisps, toasted cumin vinaigrette

PROTEINS

Select three entrees from which your guests may choose

Black Pepper Crab Cakes

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

Wild Mushroom & Tofu Fried Rice

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

Chicken Rica Rica

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

Moroccan Beef

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

SIDES TO SHARE

Select two to be served family style

Nepalese Sautéed Greens

Asian greens, turmeric, ginger, garlic

Grilled Asparagus

teriyaki drizzle

Roasted Moroccan Vegetables

root vegetables, herbs,
moroccan spices

Black Sticky Fried Rice

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

DESSERTS

Select one to be served individually

Pecan Croustade

honey bourbon syrup

Sweet Dreams

assorted house made cookies including
almond, chocolate ginger snaps, & rum
raisin with chocolate espresso ganache

Chocolate Truffle Cake

with fresh berries