

# Haute Palette

\$45.00 per guest

(Unlimited Mimosas an additional \$12 per guest; 20 guest minimum applies)

## STARTERS TO SHARE

Select one to be served family style

### Thai Pu Pu Grille

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

### Zataar Hummus with Ful

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

### Mixed Grill

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

## CHEF'S TASTINGS

Select one to be served individually

### Beijing Style Lacquered Duck

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

### Sunomono Blue Crab Salad

edamame, local jumbo lump blue crab, cucumber, asian greens, pickled quail eggs & soba noodles, rice vinegar dressing

### Bombay Peanut Salad

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

### Tokyo Style Ray & Oyster

sesame & shichimi breaded Choptank Sweets Oysters (Chesapeake Bay, VA – farm raised), seared ginger-soy Chesapeake Ray sushi hand roll hand roll

## ENTREES

Select three entrees from which your guests may choose

### Cantonese Wild Rockfish

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

### Black Pepper Crab Cake Sandwich

yuzu mayo, spicy daikon slaw, bibb lettuce, sesame potato bun

### Indonesian Scallop "Kare"

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

### Wild Mushroom & Tofu Fried Rice

asparagus, ginger, corn, bok choy, mushroom soy

### Moroccan Beef

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

### Vietnamese Caramel-Chili Duck

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

## DESSERTS

Select one to be served individually

### 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

*Soft Drinks & Brewed Iced Tea included*