

A Hint of Japanese Flavors

Amuse Bouche will be served before your first course

Ahi Tuna Carpaccio

Minutely Diced Japanese Vegetables and a Drizzle of Mustard

Spicy Asian Greens with Duck Croutons

Yellow Vine Ripe Tomatoes and Green Onion Miso Vinaigrette

Sweet Onion Miso Broth

Seared Day Boat Scallop, Gobo Root and Onion Sprouts

Sake Poached Dover Sole

Sweet Chuka Seaweed Salad and Japanese Cucumbers

Champagne Sorbet

Candied Mint Sprigs and Champagne Grapes

Pan Roasted Rack of Lamb

Port Wine Wasabi Sauce and Roasted Blue Fingerling Potatoes

Roasted Hazelnut Torte

Chocolate and Raspberry Mosaic

OR

Mango Brulee Fan

Raspberry Puree and Candied Ginger