



FUSION DINNER



APPETIZERS

THAI SOUP SHOOTERS

CELERY ROOT, TROPICAL SQUASH, THAI CHILI OIL, FRIED GINGER CRISPS (GF)

TOASTED BITES

GRILLED RUSTIC TOAST (GF) W/ LEMON RICOTTA, CHIVES, MARINATED ORGANIC BUNAPI MUSHROOMS AND CURRIED WHITE BEAN AND BROCCOLI RABE ON CHARD HARVEST TOAST

STARTER

ROASTED APPLE-TARRAGON ENDIVE (GF)

ROASTED APPLES, FRESH TARRAGON, HIBISCUS LEAVES & MIXED GREENS, CRISP ENDIVE, CRUMBLLED GOAT CHEESE, PEPPERED OLIVE OIL

ENTRÉE (SURF-N-TURF)

CASHEW-HAZELNUT ENCRUSTED HALIBUT (GF)

SEARED HALIBUT WITH COCONUT BUTTER, TOASTED CASHEW-HAZELNUT BREADING, SERVED OVER GRILLED GRAPEFRUIT, WRAPPED IN BANANA LEAF

KARASHI MUSTARD SHORT RIB (GF)

TENDERIZED SHORT RIB, KARASHI MUSTARD SOY GLAZE, SERVED OVER GRILLED ASPARAGUS

CRISPY SPICED POTATOES (GF)

CRISPY FINGERLINGS, MASAMAN CURRY DRIZZLE, FRESH CULANTRO

SWEETS

ROTI FRUIT TART (GF)

SWEETENED FLATBREAD WITH ASIAN PEAR, APPLES, MACERATED BERRY, CREME FRAICHE

CHOCOLATE MOUSSE (GF)

RICH VELVETY MOUSSE, CARDAMOM WHIPPED CREAM, RASPBERRY TOPPING

SIGNATURE DRINK

MANGO THAI BASIL ICED TEA

GF-GLUTEN FREE



