

Passed Hors d'oeuvres

Szechuan Pepper Seared Tuna, Wasabi Crème Fraiche, Served on a Wasabi Sesame Edible Spoon

Orange Amaretto Shrimp on a Bamboo Skewer

Shooters of Corn and Sun Dried Tomato Chowder, Goat Cheese Crostini

First Course

Tatsoi and Mizuna Salad, Smoked Pecans, Feta Cheese, Lemon Vinaigrette

Main Course

Marin and Saki Glazed Black Cod, julienne of bell peppers, daikon and ginger

Sweet Summer Pea Risotto

Baby Bok Choy sautéed with chili oil and garlic

Dessert

Chocolate Pots de Crème, Fresh Whipped Cream and Raspberry Coulis