

Global Cuisines and Connections

Asia & Connections

September 20 & 21, 2023

Amuse Bouche

Student-inspired gift to excite your palate.

Appetizer

(choose 1)

Vegetable Pot Stickers

Pan-seared and steamed dumplings filled with mushrooms, potato, shallots, cabbage, water chestnuts, garlic, and ginger; served with dipping sauce and house-made kimchi.

(S, V)

Spicy Western Chinese Stew (Ma Po Tofu)

Flavors of Western China with fermented black beans, ground beef, tofu, chili, herbs, and Szechuan peppercorn simmered in a double rich chicken stock; topped with a dash of sesame oil and spoon of tender white rice.

(G, S) (Vegetarian option available)

Cantonese-Style Velvet Shrimp with Walnut and Shiitake Mushrooms

Tender shrimp stir-fried with the mushrooms, garlic, ginger root, walnuts, and enhanced with shrimp stock; served with a touch of white rice. (F, G, N, S, SF, V) (Nut free option available)

Soup or Salad

(choose 1)

Happy Salad

A variety of thinly sliced raw vegetables and herbs, tossed with gluten free sweet potato glass noodles and Asian inspired soy sauce dressing; served with crispy Chinese scallion bread. (S, V) (Gluten free bread option available)

Szechuan Sour and Hot Soup

Mushroom enhanced vegetable broth complimented with egg drops, vegetables, and tofu garnishes.

(E, S, V)

Intermezzo

Fresh Orange Sorbet

Entrée

(choose 1)

Chinese Barbecued Pork

Marinated pork loin, grilled and fire-finished; served over tender white rice with sautéed zucchini, cabbage and 5 spice flavored butter to enhance the dish; Asian dipping sauce on the side. (G, S)

Chinese Black Tea & Sweet Spice Smoked Salmon

Proud to feature Wild for Salmon® caught wild, Alaskan Salmon. Lightly marinated and gently smoked over fragrant tea leaves and wood chips. Brushed with Misoyaki sauce to finish; served with soba noodles, tender vegetables, nori, and pickled red onion garnish. (F, V, Misoyaki sauce contains wheat, soy & sesame but can be omitted)

Pho

Rich beef stock simmered and served with slices of beef brisket, raw beef tenderloin, noodles, and fresh herbs enhanced with a sweet and spicy spice blend and served with fish sauce and fresh garnishes on the side. Choice of Ramen noodle or rice noodle. (G, E, Gluten free with the Rice noodle option)

Pan Seared Sea Bass with Sweet Hibiscus Rice Cake

Fresh Sea Bass is seared with clarified butter and complimented with a colorful, fried sticky rice cake boosted with sweet & tart, lemon-berry notes of hibiscus puree for a unique flavor combination. Green vegetable. (F, GF, V)

Desserts

(choose 1)

choice of dessert du jour

G-Gluten Free, V-Vegetarian, N-Nuts, D-Dairy, S-Soy, SF-Shellfish, F-Fish, E- Egg, P-Peanut

\$39.⁹⁵ / meal plus tax and gratuity