



Sample Party Menu - Dinner

\$55.00 per person

Appetizers to Share

PANKO CRUSTED JUMBO PRAWNS

Cocktail dipping sauce



CRISPY LOBSTER SPRINGROLL

Brandy lobster cream sauce



AHI TUNA TARTARE

Shoyu-sesame flavors, scallions, taro chip



FILET MIGNON POTSTICKERS

Salad

WA-CAESAR SALAD

Hearts of romaine, Caesar dressing with a hint of Wasabi,
house croutons, grana parmesan

Entrées

PAN ROASTED KING SALMON

Creamy butternut squash risotto, vanilla-honey-mustard seed vinaigrette



PISTACHIO-WASABI CRUSTED AHI TUNA

Seasoned sushi rice, sesame spinach, fried carrot strings, soy ginger garlic sauce



GRILLED FILET MIGNON

Creole style potato pancake, seasoned vegetables, Brandy au Poivre sauce



PAN ROASTED PACIFIC SEA BASS

Sour cream and chive mashed potatoes, roasted vegetable, lemon-caper butter sauce



GRILLED COLORADO RACK OF LAMB

Scented jasmine rice, grilled eggplant, Tamarind-red wine sauce (add \$5.00 to menu for lamb option)

Desserts

FRENCH QUARTER CHOCOLATE "BOMB"

Guittard chocolate ganache, raspberry sauce & crème anglaise

*Prices and individual menu items are subject to change, due to seasonal availability and price fluctuation.