

Chef's Table



Catering

~ Amuse-Bouche ~

Tuna Tartar with Stuffed Calamari

Shredded yellow fin tuna, avocado mouse, on crispy wonton with wasabi, ginger, and soy "caviar"
Calamari stuffed with shrimp and salmon mousseline

~ Primi ~

Absinth flame-caramelized pork belly

Roasted pork belly, apple-fennel relish, caramelized tableside in flamed absinth

~ Spring Roll Salad ~

Rice noodle, spring roll veg, herbs, spicy peanut dressing

~ Entrée ~

Hoisin Braised Beef Short Rib

Beef short rib, hoisin infused braise, ginger risotto, bok choy, crispy carrot shoe strings

~ Dessert ~

Buckeye "Bomb"

Dark Chocolate "Bomb" Filled with White Peanut butter Mousse
Warm Bourbon-Caramel syrup