



Culinary Specialties of the Pacific Rim

April 7, 2022

Appetizers

Student Inspired Pre-dinner Hors d'oeuvres

First Course - China

Chinese Spare Ribs with Egg Foo Yung

Chinese 5-Spice | Soy-Hoisin Glaze

Second Course - Thailand

Soup & Salad Combination

Thai Curry Soup | Chopped Salad | Peanut Dressing

Third Course - Japan

Spicy Seafood Stack

Back Fin Crab | Ahi Tina | Avocado | Wasabi, Sriracha Mayonnaise, Ponzu

Fourth Course - Korea

Chicken Katsu

Breaded Breast of Chicken | Litke Greenhouse Bok Choy |

Sauce Gochuchang

Fifth Course - Philippines

Manila Mango Chiffon Cake

Mango Mousse | Ginger Anglaise

Bubble Tea | Tapioca Pearls | Pastry

Bottle wine list available.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

