



# *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.

