

**passed hors d’oeuvres:**

vegetable summer rolls with herbs +rice noodles

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peking duck buns ( or shiitake mushroom buns) with pickled cucumber, scallions + gochujang

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seared rare tuna with lemongrass-cherry pepper sambal + avocado on a rice cracker

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cauliflower-spring pea samosas with mango chutney

+ mint raita
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pork and ginger dumplings with wasabi mayo

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**plated dinner**

grilled asparagus salad with avocado, morel mushrooms,

+ fava beans; chinese mustard vinaigrette

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“shaking beef” tenderloin
with a soy-lime beurre blanc, pickled onion + watercress; honey miso-glazed sweet potatoes

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red-curry salmon roasted in banana leaves with

coconut rice cake, snap peas, scallion + rhubarb pickles

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**dessert**

warm citrus-scented doughnut holes with cardamom caramel

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matcha-white chocolate dipped local strawberries

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