Reception

Kobe Beef Carpaccio

roasted shallot-black pepper vinaigrette, crostini

Lobster Spoon yellow coconut curry

French Onion Gruyère Tart

caramelized onion

First Course

Tender Kale, Farm Egg Salad

tangerine vinaigrette, grana padano, dried blueberries

Second Course

Pan Seared Halibut

quinoa "risotto", spicy calabrese sauce

Third Course

Sweet Soy-Pink Peppercorn Braised Short Rib

chinese black fried rice, brocollini

Dessert

Dried Cherry-White Chocolate Bread Pudding

port wine sabayon