

butterfly

appetizers

(family style)

sesame coated edamame with hawaiian sea salt

kalua pig in butter lettuce cups with hoisin barbeque sauce

fire fried calamari with a tabasco remoulade and toasted garlic

duck confit spring rolls with chinese mustard and honey dipping sauce

entreés

(select one)

vegetarian bento box with
tempura vegetables, sweet potato and tofu curry and steamed rice noodles
or

free range chicken clay pot with chinese sausage sticky rice,
soft boiled egg, braised cabbage and XO shrimp and chili sauce
or

five spice braised short rib with crispy rice cakes, butternut squash,
scallion and pumpkin seed relish and braising jus
or

thai pesto crusted swordfish with tom kha gai clam chower,
bermuda onion and sea bean salad and rock shrimp "toast"

desserts

(select one)

warm chocolate torte with mitchell's coffee ice cream
or

classic crème brulée

\$38 per person

butterfly

appetizers

(family style)

sesame coated edamame

duck confit spring rolls with a spicy chinese mustard and honey sauce

fire fried calamari tabasco remoulade with toasted garlic

kalua pig in butter lettuce cups with hoisin barbeque sauce

first course

(select one)

field greens salad with shallot thyme vinaigrette and parmesan croutons

or

wild mushroom cappuccino soup with truffle foam and porcini powder

entrées

(select one)

vegetarian bento box with

tempura vegetables, sweet potato and tofu curry and steamed rice noodles

or

free range chicken clay pot with chinese sausage sticky rice,
soft boiled egg, braised cabbage and XO shrimp and chili sauce

or

five spice braised short rib with crispy rice cakes, butternut squash,
scallion and pumpkin seed relish and braising jus

or

thai pesto crusted swordfish with tom kha gai clam chower,
bermuda onion and sea bean salad and rock shrimp "toast"

or

teriyaki glazed new york steak with medley of stuffed vegetables,
shiitake mushroom jus de veau and watercress salad

desserts

(select one)

classic crème brûlée

or

warm chocolate torte with mitchell's coffee ice cream

or

banana bread pudding with caramelized bananas

\$46 per person