



Dinner Menu

Reception

Grilled Lobster Quesadillas with Roasted Red Pepper Sauce
Tiny Kobe Burgers with Truffle Cheese
Crostini with Heirloom Tomatoes, Mozzarella, Basil
Shitake Mushroom Shu Mai a la Crème
Wonton Chips with Hamachi Tartare and Crispy Capers
Mini Duck Tacos with Hoisin Sauce

First Course

Smoking Seafood Platter with Lobster, Shrimp, Scallops, Crab Claws,
Jumbo Lump Crab, Nori Ahi, Smoked Salmon, Oysters, Mussels, Clams,
Cajun Sea Bass and Kimchee Seafood Martini with
Cocktail and Mustard Chive Sauces
Alternate: Heirloom Tomato & Burrata Salad, Baby Arugula, Aged Balsamic Vinegar

Second Course

Duo of Korean Marinated Skirt Steak and Miso Black Cod with Vegetable Fried Rice,
Ginger Snow Peas, Ginger Soy Beurre Blanc
Alternate: Crispy Tofu with Vegetable Fried Rice, Ginger Snow Peas, Ginger Soy Beurre Blanc

Dessert

Chocolate Espresso Tart, Blueberry Compote, Whipped Cream, Fresh Mint
Key Lime Tart with Coconut Meringue, Blueberry Compote