

butterfly

appetizers

(family style)

sesame coated edamame with hawaiian sea salt

kalua pig in butter lettuce cups with hoisin barbeque sauce

crispy fried calamari with tabasco remoulade and toasted garlic

duck confit spring rolls with chinese mustard and honey dipping sauce

entreés

(select one)

vegetarian bento box

sweet potato and squash curry, stir fry pea tendril and bamboo pith, yaki onigiri rice

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roasted chicken roulade

vaudovan gnocchi, sweet soy glazed onions and raisin, tare sauce, sesame malt

~

five spice braised beef short ribs

roasted butternut squash, scallion and pumpkin seed relish, sizzling rice cakes

~

sweet miso roasted cod

shrimp shu mai dumplings, miso dashi broth, XO shrimp and chili sauce

desserts

(select one)

warm chocolate torte with mitchell's coffee ice cream

~

classic crème brûlée

\$46 per person

butterfly

appetizers

(family style)

sesame coated edamame

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

crispy fried calamari with tabasco remoulade and toasted garlic

kalua pig in butter lettuce cups with hoisin barbeque sauce

first course

(select one)

field greens salad, sesame ginger dressing,
cucumbers, manchego cheese, candied cashews

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tom kha seafood minestrone,
israeli toasted couscous, parmesan, macadamia nut pesto

entrées

(select one)

vegetarian bento box

sweet potato and squash curry, stir fry pea tendril and bamboo pith, yaki onigiri rice

~

roasted chicken roulade

vaudoan gnocchi, sweet soy glazed onions and raisin, tare sauce, sesame malt

~

five spice braised beef short ribs

roasted butternut squash, scallion and pumpkin seed relish, sizzling rice cakes

~

sweet miso roasted cod

shrimp shu mai dumplings, miso dashi broth, XO shrimp and chili sauce

desserts

(select one)

classic crème brûlée

~

warm chocolate torte with mitchell's coffee ice cream

~

banana bread pudding with caramelized bananas

\$54 per person