



Asian Inspired Menu

Tray Pass

Ahi Poke Furikake |

Wonton crisp, spicy aioli, sesame seed trio

Naughty Naan Curry Bite (VEG) |

Naan bread, cheese, caramelized onions, shaved jalapenos, curry drizzle

Mango Shrimp Spoon (GF) |

Tropical salad of sliced mango, English cucumber and radicchio, finished with coconut vinaigrette

Fresh Baked Pretzel Bite (VEG) |

Ballast point cheese sauce

Dinner Service

First Course Served Family Style

Crab Fried Rice (GF) | Jasmine rice, Thai bird chili, garlic, egg, scallions, crab meat, fish sauce, cilantro, garnished with pickled shaved cucumber, lime juice

Second Course Plated

Miso Glazed Seabass with Charred Brocolini (GF) | Mustard miso glaze, shiro miso, hot mustard, nakano rice vinegar, agave, lime

Third Course Plated

Duck & Ginger Potsticker |

Fourth Course Plated

Diver Sea Scallop with Red Thai Curry (GF) | crispy lotus root, chive