
bread&wine

for VANITY FAIR

OCTOBER 16TH, 2006

~TRAY PASSED~

VIETNAMESE LOBSTER ROLL

SEARED AHI TUNA
plum sauce on taro root chip

~STARTERS~

YELLOWTAIL TARTAR WITH CAVIAR
served with wontons

ASSORTED DIM SUM

~MAIN COURSE~

FILLET MIGNON MEDALLIONS
with a Korean barbeque sauce & shitake mushrooms

BLACK COD
with a lemon, cilantro chili sauce

VEGETARIAN
MISO GLAZED EGGPLANT, SAUTEED BOK CHOI & ROASTED PUMPKIN

~SIDES~

LOTUS ROOT SALAD

ENOKI MUSHROOMS

SZECHUAN LONG BEANS

~DESSERT~

RED BEAN ICE CREAM, GREEN TEA MOCHI &
VANILLA BEAN CRÈME BRULEE
COFFEE & TEA SERVICE