

custom menu proposal prepared for
**Japan-America Society of the State of
Washington 2016 Holiday Dinner & Auction**

November 29th 2016
The Westin Seattle - Grand Ballroom

SALAD

Baby romaine & watermelon radish salad, lemongrass chili dressing
Pickled cucumber, snap peas & sweet pepper

Artisan breads and butter

ENTREES

Black pepper & honey glazed braised short rib, Merlot demi
Boursin new potato & fava beans, seasonal vegetables

Papaya & chili crusted Steelhead trout
Quinoa & wild rice medley, swiss chard, seasonal vegetables
Ginger kumquat jam

Ponzu marinated sesame chicken
Lemongrass orzo, roasted root vegetables
Ginger watercress béchamel sauce

VEGETARIAN

Edamame & vegetable pot pie

ALTERNATING DESSERTS

Chocolate praline Pot de crème
Chocolate hazelnut cake with fresh raspberries

Cranberry pumpkin parfait
Chantilly cream, cranberry compote