

New Year's Eve 2018

Prix Fixe Menu \$75 per person

Choose one item from each course

First

<i>Yellowtail Jalapeño</i>	<i>sashimi style yellowtail, wasabi salt</i>
<i>Crunchy Shrimp Sushi Roll</i>	<i>shrimp, fish roe, scallion, mayo, tempura flakes</i>
<i>California Sushi Roll</i>	<i>crabstick, avocado, fish roe</i>
<i>(V) Crispy Vegetable Dumplings</i>	<i>sweet sake truffle</i>
<i>Shanghai Spareribs</i>	<i>sweet, spicy</i>
<i>(V) Crispy Vegetarian Spring Roll</i>	<i>apricot mustard sauce</i>
<i>* Pan Fried Calamari</i>	<i>bell pepper, jalapeño pepper, peppercorn sake</i>
<i>Chicken Gyoza</i>	<i>truffle, soy vinaigrette</i>
<i>Miso Soup</i>	<i>seaweed, enoki, tofu, beech mushroom</i>
<i>(V) Wild Mushroom Hot and Soup</i>	<i>tofu, egg</i>

Second

<i>(V) Mandarin Green Salad</i>	<i>organic baby greens, tomato, carrot, goat cheese, sesame vinaigrette</i>
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Entrée

<i>Duck and Scallop</i>	<i>Japanese five spice, seared duck breast, broccoli, carrot</i>
<i>Chef's Creation Sushi</i>	<i>sashimi, nigiri, maki</i>
<i>* New Year's Eve Combo Rolls</i>	<i>Grace's Mandarin & Spicy Tuna Rolls</i>
<i>* Mandarin Chicken</i>	<i>butternut squash, brussels sprouts, string beans, sweet & spicy</i>
<i>Jumbo Lump Crab Cake</i>	<i>grilled asparagus, spicy soy mustard, and sticky rice sesame</i>
<i>* Togarashi Chicken or Shrimp</i>	<i>Szechuan peppercorn, zucchini, roasted peanuts,</i>
<i>Asian Grilled Lamb Rack</i>	<i>live watercress, rosemary garlic soy, vermicelli, chevré spread</i>
<i>* Seafood Medley</i>	<i>shrimp, scallop, calamari, mussel, lemongrass, Thai basil</i>
<i>* Kobe Filet Mignon</i>	<i>onion, edamame, shitake mushroom peppercorn sake butter</i>
<i>* Panang Curry choice of Chicken, Shrimp or Vegetable</i>	<i>pineapple, broccoli,</i>
	<i>carrot, zucchini, string bean, Malaysian crepe</i>
<i>* Shrimp Imperial</i>	<i>onion, edamame, sweet spicy</i>
<i>Land Sky Sea Delight</i>	<i>beef, chicken, shrimp, mix vegetables, white truffle sauce</i>
<i>Jumbo Lump Crabmeat Fried Rice</i>	<i>egg, scallion</i>
<i>* Lobster, Shrimp, Scallop</i>	<i>xo cognac butter</i>
<i>Hawaiian Chicken</i>	<i>seasonal vegetables, pineapple, macadamia nuts, Polynesian plum sauce</i>
<i>Chilean Seabass</i>	<i>herb lemon pepper butter, sautéed seasonal vegetables, brown rice</i>
<i>Mango Salmon</i>	<i>fried tempura style, mango, red bell pepper</i>
<i>Hong Kong Pork Shop</i>	<i>honey garlic sauce</i>
<i>(V) Vegetarian Medley</i>	<i>wild mushroom, carrot, asparagus, broccoli, tofu, macadamia nuts</i>
<i>(V) Mushroom Lettuce Wrap</i>	<i>sweet Asian "pan" sauce, pine nuts</i>

Sweet

<i>Chocolate Fondant Chocolate</i>	<i>layer cake filled with a rich chocolate cream, topped with at chocolate miroir</i>
<i>Mango Mousse</i>	<i>smooth mango mousse atop a layer of sponge cake, decorated with mango mousse glaze</i>

Sushi Menu and Additional Sides Available Upon Request

<i>Fried Rice</i>	<i>OR</i>	<i>Asian Pasta</i>	<i>we use medium grade sushi rice</i>	
<i>Chicken 18</i>		<i>Beef 20</i>	<i>Shrimp 22</i>	<i>Pork 20</i>
<i>Shrimp & Chicken 23</i>		<i>Brown Rice, Ginger, & Egg White 15</i>		<i>Vegetable 16</i>
<i>*Hot / Spicy</i>		<i>(V) Vegetarian</i>		<i>18% gratuity will be added to parties of 5 or larger</i>