



Tray Passed Appetizers~ Tom Douglas Catering

coconut shrimp fritters with toasted nori, & spicy mayo
shiitake chopsticks

First Course~ Matt Dillon

smoked mussels, ambrosia apple, pickled chilies, horseradish, & cabbage

Second Course~ Tom Douglas Catering

Tom's Tokyo Rub Salmon,
with soba noodles and fried ginger carrots

Third Course~ Matt Dillon

sweet & sour pork shoulder, steamed kabocha squash, sesame & burdock root

Dessert Station~ Fran's, Trophy Cupcakes

Sweets ~ Dahlia Bakery

French macaroons
green tea, citrus and sesame

