



Passed Hors D'oeuvres

Ahi Tuna Seviche with Ginger Lime Essence Pickled Ginger, Shaved Scallion Srirachi

Ginger-Lemongrass Caramelized Pork Skewers Spicy Vietnamese Dipping Sauce

Wasabi Scented Edamame Mousse with Ginger-Soy Gelee

Panang Curry Chicken Bites with Coconut-Curry Emulsion

Displayed Hors D'oeuvres

Assorted Nigiri and Maki Rolls Wasabi-Soy, Pickled Ginger

Spicy Sake Braised Carrot Dip with Ginger Essence Fried Wontons

Dinner Service

First Course

Pressed Watermelon with Cilantro-Lime Vinaigrette Baby Frisee,
French Beans, Calamata Olives, Red Onion, Feta Cheese

Main Course Options

Hoisin Marinated Rack of Lamb Wilted Baby Bok Choy,
Grilled Eggplant with Lime Essence, Roasted Garlic Potato Puree

or

Five Spice Marinated Chicken Breast Ginger-Sweet Potato Puree,
Wilted Baby Spinach, Wild Mushrooms Poultry Reduction

or

Miso Glazed Wild Salmon Stir Fried Bok Choy,
Pan Fried Glass Noodles, Spicy Somen Shuyu

or

Grilled Shitake Mushroom Terrine Five Spice Dusted Goat Cheese,
Baby Arugula, Pickled Baby Beets, Toasted Sesame, Sake-Yuzu Vinaigrette

Dessert

Vanilla Panna Cotta with Roasted Pineapple Chutney and Almond Tuille

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