



Wolfgang Puck  
FINE DINING GROUP

## the source by Wolfgang Puck

### FALL/WINTER 2011 DINNER BANQUET MENU

#### PASSED APPETIZERS

*Selection of Four can be added for \$5.00 per person to the menu price*

#### SUSHI

California Roll, Alaskan King Crab, Avocado, Cucumber  
Spicy Tuna Roll, Hand Cut Tuna, Chili Aioli, Scallion, Toasted Sesame  
Tempura Shrimp Roll, Cucumber, Avocado, Tobiko, Sweet Ginger Glaze  
Negi-Hama Roll, Minced Hamachi, Green Onion, Avocado, Jalapeno Ponzu  
Vegetarian Roll, Avocado, Cucumber, Shiso Leaf, Ume, Gobo Burdock, Kampyo

#### MEAT

“American Style” Kobe Beef Burgers, Maryland Cheddar, Brioche Bun (add \$3.00 per person)  
Organic Chicken Dumplings, Crushed Peanuts, Chili “Dan Dan”  
Crispy Chicken Bao Bites, General Tso Sauce  
Prime Beef Satays, Red Thai Curry Sauce  
Pork Pot Stickers, Chinese Black Vinegar  
BBQ Lamb Samosas, Cilantro-Mint Raita

#### SEAFOOD

Tempura Gulf Shrimp, Wasabi Cream  
Maryland Crab Cakes, Garden Tomato Relish, Basil Aioli  
Lobster Ginger Bisque, Lemongrass  
Spicy Tuna Tartare, Sesame Miso Cones (add \$5.00 per person)  
Maine Lobster Spring Rolls, Sweet Chili Sauce (add \$2.00 per person)  
Steamed Shrimp & Scallop Sui Mai, Golden Lobster Curry

#### VEGETABLE

Yukon Gold Potato Samosas, Tamarind Chutney  
Crispy Vegetable Spring Rolls, Sweet Chili Sauce  
Wild Field Mushroom Dumplings  
Vegetarian Maki Roll, Avocado, Cucumber, Shiso Leaf, Ume, Gobo Burdock, Kampyo

*Based on a 1/2 hour reception*

All prices subject to 20% service charge and 10 % sales tax



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#### FIRST COURSE

*Choice of one*

Thai Spiced Coconut Soup, Organic Chicken, Saffron Infused Tapioca, Keffir Lime

“Indian Spiced” Cauliflower Soup with Maine Lobster, Toasted Almonds,  
Caramelized Cauliflower, Cilantro-Mint (add \$3.00 per person)

Hot and Sour Pumpkin Soup, Chili Pork Wontons, Roasted Kabocha Squash

Parsnip Cream Soup, Slow Braised Short Rib

#### SECOND COURSE

*Choice of one*

Fall Green Mesclun Mix, Orange Segments, Crispy Rice Sticks

Roasted Beet Salad, Humboldt Fog, Hazelnuts, Yuzu Vinaigrette

Colorado Lamb, Toasted Pine Nuts, Lettuce Cups

Crispy Orange Glazed Quail, Wild Mizuna Salad

#### ENTRÉE COURSE

*Choice of two*

##### *Fish & Seafood*

Pan Roasted Black Bass, Kabocha Squash Puree, Wild Mushroom Sauce

Steamed Wild King Salmon “Hong Kong” Style, Ginger, Garlic, Chili, Bok Choy

Miso Marinated Black Cod, Wok Fried Root Vegetables, Sesame Vinaigrette

Sautéed Rockfish, “Thai Style” Red Curry, Sweet Maine Shrimp

##### *Meats & Poultry*

Pan Roasted Organic Chicken, Gai Lan Broccoli, Citrus Soy Sauce

Braised Kobe Beef Short Ribs, Lentils, Cardamom Raita

Penang Curried Duck, Chow Fun Noodles, Coconut Milk Reduction, Crushed Peanuts

Korean BBQ Hanger Steak, Roasted Fingerling Potatoes

Filet Mignon “Au Poivre”, Wild Field Mushrooms, Szechuan Shallot Sauce (add \$10.00 per person)

Marinated Pork Tenderloin, Chinese Mustard, Potato Puree

#### OFFERINGS FOR THE TABLE

*carved table side, served family style, add \$10.00 per person*

Wok Fried Whole Sea Bass

Angry Lobster, Hot Chili Bean Sauce

Chinese Lacquered Duck

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DESSERT COURSE

*Choice of Two*

Seasonal Cheesecake

Warm Bread Pudding, Orange Reduction, White Chocolate Ice Cream

12-Layer Coconut Chocolate Cake, Vanilla Ice Cream

15-Layer Carrot Cake with Cream Cheese and Candied Walnuts

Selection of three-courses- \$75.00 per person

Selection of four-courses- \$85.00 per person