



**Wolfgang Puck**  
FINE DINING GROUP

## the source by Wolfgang Puck

### FALL/WINTER 2011 LUNCH 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 on a 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 with Red Thai Curry Sauce  
Pork Potstickers with 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

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

*Based on a ½ hour reception*

All prices subject to 20% service charge and 10 % sales tax (1/10)



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#### FIRST COURSE

*Choice of one*

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

“Indian Spiced” Cauliflower Soup with Maine Lobster, Toasted Almonds,  
Caramelized Cauliflower and 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, Pomegranate, 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 with 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

Korean BBQ Hanger Steak, Roasted Fingerling Potatoes

“American Style” Kobe Burger, Smoked Onion Marmalade, Herb Aioli

##### *Entrée Salads*

BBQ Salmon Salad with Romaine, Cucumber, Pickled Ginger and Ponzu

Thai-Style Chicken Salad with Bean Sprouts, Crushed Peanuts,  
Ginger and Lemongrass

Chinois Style Chicken Salad with Chicken, Napa Cabbage, Mesclun, and Ginger-Mustard Dressing

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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- \$48.00 per person**

**Selection of four-courses- \$58.00 per person**