



## **The Source Spring Dinner Banquet Menu**

### **Passed Appetizers**

*Selection of Four can be added for \$5.00 per person*

#### **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  
Garlic Chili Quail, Golden Pineapple

#### **Seafood**

Tempura Gulf Shrimp, Wasabi Cream  
Maryland Crab Cakes, Garden Tomato Relish, Basil Aioli  
Maine Lobster, Grande Tomato Gazpacho  
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  
Hamachi Ceviche, Yuzu Shallot Vinaigrette

#### **Vegetable**

Yukon Gold Potato Samosas, Tamarind Chutney  
Crispy Vegetable Spring Rolls, Sweet Chili Sauce  
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



## Spring Dinner Banquet Menu-Page 2

### 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)

Warm Asparagus Soup, Cipollini Onions, Shishito Peppers

Spring Pea Soup, Confit Bacon, Morel Mushrooms

### Second Course

*Choice of one*

Green Mesclun Mix, Candied Cashews, Crispy Ginger

Heirloom Apple and Endive Salad, Shaved Fennel, Frissee, Roquefort, Citrus 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, Spring Pea Puree, Wild Mushroom Sauce

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

Miso Marinated Black Cod, Japanese Noodle Salad, Sesame Vinaigrette

Sautéed Halibut, "Thai Style" Red Curry, Sweet Maine Shrimp

#### *Meats & Poultry*

Pan Roasted Organic Chicken, Asparagus, Fingerling Potatoes, Citrus Soy Sauce

Braised Kobe Beef Short Ribs, Cauliflower Puree, Saffron Raita

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

Grilled Lamb Chops, Hunan Eggplant, Pea Tendrils, Chili-Mint Vinaigrette (add \$22 per person)

### 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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## Spring Dinner Banquet Menu-Page 3

### Dessert Course

*Choice of Two*

Seasonal Cheesecake, Farm Fresh Berries

Blueberry Almond Crumble, Vanilla Salted Streusel

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**