



The Source Spring Lunch 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 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
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

Crispy Potato Samosas with Tamarind Chutney
Crispy Vegetable Spring Rolls with 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 (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)

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

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

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 with 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, Gai Lan Broccoli, Citrus Soy Sauce

Braised Kobe Beef Short Ribs with Cauliflower Puree and Saffron 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

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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- \$48.00 per person

Selection of four-courses- \$58.00 per person