

Exploring China

April 15th, 2021

Appetizer

(choose 1)

Vegetable Pot Stickers

(Guo tie)

Pan-seared and steamed dumplings filled with mushrooms, shallots, cabbage, water chestnuts, garlic, and ginger; served with dipping sauce.

Spicy Western Chinese Stew

(Ma Po Tofu)

Flavors of Western China: fermented black beans, ground beef, tofu, chili, herbs, and Szechuan peppercorn simmered in a double rich chicken stock; topped with a dash of sesame oil and a spoon of tender white rice.

Soup

(choose 1)

Southeast Asian Consommé

Classic French technique of double rich chicken broth joins Asian-inspired vegetable garnishes.

Szechuan Sour and Hot Soup

Mushroom enhanced vegetable broth complimented with egg drops, vegetables, and tofu garnishes.

Salad

Happy Salad

A variety of thinly sliced raw vegetables and herbs, tossed with gluten free sweet potato glass noodles and Asian inspired soy sauce dressing; served with crispy Chinese scallion bread.

Entrée

(choose 1)

Chinese Barbecued Pork

Marinated pork loin, roasted and fire-finished; served over tender white rice with grilled zucchini, cabbage and 5 spice flavored butter to enhance the dish; Asian dipping sauce on the side.

Chinese Black Tea & Sweet Spice Smoked Salmon

Tender salmon, marinated then lightly smoked over fragrant tea leaves and wood chips and brushed with sesame oil to finish; served with soba noodles, tender vegetables, nori and pickled red onion garnish.

Chicken and Crispy Cake

Marinated and stir-fried chicken breast and tender vegetables served on top of a crisp, Cantonese-style fried noodle flat cake and served with a side of tender rice and dipping sauce.

Desserts

Fresh and artistic creations prepared by Baking & Pastry Arts students and professional staff.

\$20/meal

(plus tax and gratuity)

Dinner takeout will be available for pickup between 4:30-6:30