

# Global Cuisines and Connections

## Asia & Connections

September 22, 2022

### Amuse Bouche

Student-inspired gift to excite your palate.

### Appetizer

*(choose 1)*

#### Vegetable Pot Stickers

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

*(S, V)*

#### Spicy Western Chinese Stew (Ma Po Tofu)

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

*(G, S) (Vegetarian option available)*

#### Cantonese-Style Velvet Shrimp with Walnut and Shiitake Mushrooms

*Tender shrimp stir-fried with the mushrooms, garlic, ginger root, walnuts, and enhanced with shrimp stock; served with a touch of white rice. (F, G, N, S, SF, V) (Nut free option available)*

### Soup or Salad

*(choose 1)*

#### 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. (S, V) (Gluten free bread option available)*

#### Szechuan Sour and Hot Soup

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

*(E, S, V)*

### Intermezzo

#### Ginger Foam

### Entrée

*(choose 1)*

#### Chinese Barbecued Pork

*Marinated pork loin, grilled & 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. (G, S)*

#### 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. (F, V)*

#### Pho

*Rich beef stock simmered and served with slices of beef brisket, raw beef tenderloin, noodles, and fresh herbs enhanced with a sweet and spicy spice blend and served with fish sauce on the side. Choice of Ramen noodle or rice noodle. (G, E, Gluten free with the Rice noodle option)*

### Desserts

*(choose 1)*

*choice of dessert du jour*

*G-Gluten Free, V-Vegetarian, N-Nuts, D-Dairy, S-Soy, SF-Shellfish, F-Fish, E- Egg, P-Peanut*

*\$39.<sup>95</sup> / meal plus tax and gratuity*