

KAOPIH WEDDING

**EXECUTIVE CHEF: ERIC KIM,
GREENFISH CATERING**



september eighth
two thousand and thirteen

LIGHT FARE

“A PEARLY BEGINNING”

baked mussel | wasabi | chili mayo | tobiko

PETIT “SURF N’ TURF”

tiger prawn | prosciutto | cherry tomato |
rosemary chili oil

PETIT “SURF N’ TURF”

minced steak | chive | cap mushroom | unagi
kabayaki sauce

“BAR” BITES

DRAGON ROLL

kani | unagi | avocado

ROSE GARDEN ROLL

bintoro | sâmon | maguro

RED DRAGON ROLL

spicy maguro | ebi no tenpura | cucumber

MANGO ROLL

sâmon | cream cheese | mango | lime

SPIDER ROLL

fried kani | cucumber | avocado

GARDEN ROLL

cucumber | avocado | sesame

FIRST COURSE

“ZEN GARDEN”

organic wild greens | toasted walnuts | Asian pear |
shoyu ninniku vinaigrette

SECOND COURSE

BRAISED SALMON

wild pacific salmon | ten-hour “garden” glaze | green
tea soba | shiso leaf | delta asparagus | wasabi ponzu
coulis

OR

FILET MIGNON

top grade filet | golden cauliflower puree | portobello |
petit garden medley | shoyu pear jus | basil oil

OR

VEGETARIAN CRÊPE

delta asparagus | baby carrots | shaved onions | basil oil
| golden cauliflower puree |

THIRD COURSE

ASSORTED CAKES

red velvet | green tea | vanilla bean | fresh crème