

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 | ancho pepper |
rosemary oil

“BAR” BITES

ORANGE ROLL

shrimp tempura | salmon | crab

CATERPILLAR ROLL

broiled eel | cucumber | avocado

DRAGON ROLL

shrimp tempura | broiled eel | avocado

MANGO ROLL

salmon | cream cheese | mango | lime

VEGETARIAN ROLL

coming soon!

FIRST COURSE

“JAPANESE TEA 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 ENTRÉE

coming soon!

THIRD COURSE

ASSORTED CAKES

red velvet | green tea | vanilla bean | fresh
crème