

# GEISHA®

## **First Course**

### Asian Pear and Crab Salad

Peekytoe crabmeat, frisee, Asian pear and yuzu vinaigrette

OR

### Spanish Mackerel Tartar

With coriander, scallion and ginger, topped with wasabi tobiko and wasabi citrus vinaigrette

OR

### Spicy Tuna Roll

Spicy tuna, cucumber and kaiware sprouts, rolled inside out and covered with scallions and slices of tuna

## **Main Course**

### Filet Mignon

Grilled filet mignon, steamed rice, organic vegetables, roasted garlic-shallot jus

OR

### Salmon

Barely cooked Atlantic salmon marinated in mirin-miso with Shitake mushrooms and grilled scallions

OR

### Vegetable Udon

Chinese broccoli, baby bok choy, Asian mushrooms, and seasonal vegetables

## **Assortment of Geisha Desserts**

EXECUTIVE CHEF: MICHAEL VERNON

EXECUTIVE SUSHI CHEF: DON PHAM

PASTRY CHEF: KATHLEEN GROSCH