

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