

Community Lunch: November 15, 2018

Menu

- Grilled Baby Bok Choy and Romaine Salad with Crispy Red Onion and Honey Ginger Dressing*^
- Chilled Salt and Pepper Ahi Tuna with Pickled Cabbage, Sesame Rice Noodles, Shiso, Lime, and Sweet Tamari Drizzle*
- Miso Soup with Assorted Mix-Ins*
- Szechuan Grilled Asparagus*^
- Fried Sticky Rice with Green Peas, Water Chestnuts, and Sweet Mirin Rice Wine*^
- Sautéed Vegetable Noodles with Red Peppers, Sweet Miso Roasted Baby Carrots, Garlic Cashew Crema, and Toasted Sesame Seeds*^
- Golden Fried Cauliflower tossed with Firecracker Aioli, Grilled Shishito Peppers, and Fried Thai Basil
- Asian Five Spice Flank Steak “Negamaki” with Garlic Scallion Glace
- Mandarin Glazed Turkey with Scallion Pancakes, Hoisin, Pickled Carrot Threads, and Scallions

Desserts are a surprise!

*prepared without gluten, ^vegan