



## Wine Tasting

### Passed Hors d'oeuvres-Champagne

Tempura Fried Portuguese Sausage Hoisin Dip  
Curry Shrimp Spring Roll with Basil and Mint  
Chinese Quesadilla Wonton Wrapped Queso Fresco with Tomatillo Sauce

### Seated Menu

#### Course 1-Viognier

Mango, Pickled Ginger and Ashiso Salad And Fried Maui Onion Miso Lime Vinaigrette

#### Course 2- Pinot Grigio

Red Snapper Ceviche on Avocado Salad Cilantro Oil

#### Course 3-Pinot Noir

Chicken and Leeks Pot Stickers with Carrot Slaw and Ponzu Sauce

#### Course 4-Intermezzo

Mint Mojito

#### Course 5-Cabernet

Soy Braised Pork Belly on Sautéed Noodles with Shitake and Hoisin Mushroom Sauce

#### Course 6-Dessert

Panko Crusted Fried Banana with Ginger Caramel Sauce and Vanilla Bean Ice Cream

All menus are taylorred to your event. The above menu is an example to help get ideas.