

# ***Chef's Four Course Menu***

## **Appetizer**

### **won ton shumai**

steamed chicken dumplings encased in won ton wrappers  
served with a reduction of Mr. Yoshida's famous original gourmet sauce

*or*

### **szechwan cauliflower**

battered cauliflower, fried & tossed in spicy szechwan sauce  
*\*for milder palettes substitute for sweet chili sauce\**

## **Soup or Salad**

### **side house green salad v**

Local mixed greens, shredded carrot, cherry tomatoes &  
red onion with your choice of dressing

*or*

### **soup du jour**

## **Entrée**

### **gorgonzola butternut ravioli v**

butternut squash ravioli sautéed with hazelnuts, spinach & cherry tomatoes in  
browned sage butter, finished with Marsala wine  
reduction and bleu cheese

*or*

### **grilled salmon *gf***

grilled salmon served over jasmine rice, pesto sautéed vegetables  
& balsamic reduction

*or*

### **brisket**

Northwest angus brisket braised 6 hours with Mr. Yoshida's spicy  
demi-glaze served with grilled asparagus & garlic mashed potatoes

*or*

### **portabella chicken**

Northwest draper valley chicken breast topped with balsamic marinated  
portabella mushrooms & melted provolone cheese, served alongside  
grilled asparagus & garlic mashed  
potatoes with demi glaze

## **Dessert**

### **vanilla bean crème brûlée**

vanilla custard, fresh whipped cream, & cookie

*or*

### **petite chocolate decadence *gf***

dark chocolate flourless cake topped with  
Oregon berry blend compote &  
served à la mode