

## **The Orient Express**

This culinary journey through the Orient, held on August 3<sup>rd</sup>, 2017, featured an imaginative and elevated departure from the traditional style of Asian cuisine. This multi-course dinner emphasized beautiful plate presentations featuring vibrant colors and textures and a delicious medley of local and exotic ingredients. Cocktail hour included passed hors d'oeuvres; Pani Puri (an Indian bread round stuffed with Samosa filling), fresh Summer Roll with crab and avocado and Korean fried chicken with pickled watermelon rind, and a traditional Singapore Sling cocktail. Blistered Shishito peppers were served family style at the dinner table. The Shishito is the "Russian Roulette" of peppers, and one unsuspecting guest received the surprise hot pepper (a fun and planned highlight of the evening and for being a good sport we sent him home with a souvenir goldfish). The first course, presented on a terra cotta tile, was aptly named "Fried 3 ways". It incorporated Lumpia (Filipino eggroll), Lotus Chips and Goong Sarong (Thai white rice noodle wrapped prawns). Avocado Salad was next; fresh avocado with toasted almonds, micro greens and house made Sriracha pearls (created using a spherification process). The plate was garnished with a "Jackson Pollock" style trio of brightly colored coulis of pickled red cabbage, ginger carrot, and creamy avocado. Coconut curried rabbit and brown rice noodles were offered as the next course. The rabbit was locally sourced and given that there might be some apprehension to the notion of rabbit, we created a delightfully approachable plate garnished with carrots and sugar snap peas. A second main "Korean Steak and Eggs" featured a delicious rich beef bulgogi short rib and savory tempered egg hollandaise. Dessert included a trio of Yuzu parfait, Green Tea ice cream with black sesame seed tuile, and Japanese Ginger cheesecake, all displayed on burnished wood board.