

custom menu proposal prepared for

**Japan America Society of the State of Washington
Holiday Celebration Dinner**

November 28th 2017

The Westin Seattle - Grand Ballroom

S A L A D

Baby kale & pomegranate salad, caramelized Washington apple & Belgium endive
Mandarin orange dressing ^{Veg GF}

Artisan breads and butter

ENTREES

Beef

Star anise braised beef shoulder, cherry infused Chianti veal demi
Beecher's cheese creamy polenta, Charred Brussel sprouts & baby carrot

Chicken

Ginger soy & lime marinated chicken breast, Lemongrass & sweet basil cream
Fava bean & sweet pea hash, butternut squash, roasted winter vegetable

Fish

Macadamia crusted Pacific bass, orange & pepper relish ^{GF}
Red beet, chard, cilantro pesto potato & parsnip

Vegetarian

Edamame & quinoa rice cannelloni, eggplant ragout
Roasted butternut squash & maple charred Brussel sprout

ALTERNATING DESSERTS

Chocolate truffle cheesecake, green tea crème anglaise, mandarin orange

-and-

Almond jelly & sweet cherry parfait

Starbucks Coffee, Decaffeinated Coffee and Tazo Teas