



Vineyard Dinner 8-25-24

Asian Fusion Menu

Course 1- passed upon arrival

Sichuan Chicken Dumplings, Vegetarian Wontons (vg), Shrimp Dumplings

Course 2

Coconut Curry Rice Noodle Salad- grilled shrimp, julienne veggies, rice vermicelli (gf)

(vg)- substitute grilled tempeh

Course 3

1- Mongolian Venison Loin- thinly sliced venison, sweet dark sauce, scallion polenta cake (gf)

-or

2- Mongolian Silken Tofu- smoked tofu, sweet dark sauce, scallion polenta cake (vg) (gf)

Course 4

1. Seared Scallops- local greens, sesame vinaigrette, gaufrette potato (gf)

-or

2. Seared Potato "Scallops"- local greens, sesame vinaigrette, gaufrette potato (vg) (gf)

Course 5

Crème Brulee – tuille cookie, fresh berries (gf)

(vg)- plant based Crème Brulee
