little dinner series

UNDER THE CHERRY BLOSSOMS

MARCH 25, 2021

COCKTAIL
Taste of Japan
Vodka, lychee syrup, bitters and grenadine syrup garnished with a lychee

HORS D'OEUVRES

Coconut Panko Shrimp
Tentsuyu dipping sauce

Temari Sushi
Salmon, cucumber, lotus, crispy salmon skin
Tuna, avocado, lotus, scallion
Sweet potato, carrot, citrus, cilantro

Beef Yakitori
Marinated flank steak, grilled scallion, soy glaze

APPETIZER

Yuzu Marinated Sea Scallop
Scallion pancake, chawanmushi, cilantro
Paired with: Sparkling Rose

SOUP
Miso soup
Shiitake mushroom-chicken broth, tofu katsu, bamboo shoots, bok choy, seaweed

ENTREE
Chashu Don
Slow-cooked Japanese pork belly, steamed rice, tsukemono pickles, soft boiled egg
Paired with: Barbaresco

DESSERT
Matcha Cheesecake
Strawberry-cherry puree, honey agrodolce, crystallized ginger
General Manager- Robert Bouey Jr.  
Chef- Kirra Hambley  
Sous Chef- Jaida Johnson  
Steward Manager- Presley Pantaleon  
Bar Manager- Shania Alincy  
Service Manager- Sean Butler  
Service Manager- Nicole Kane

花より団子  
"Hana yori dango"

Food over flowers. A Japanese proverb that promotes practicality before superficiality. This last year, practicality has been at the forefront of everyone's focus. Tonight's service exemplifies the beauty in being practical and purposeful.

Cherry blossoms represent a time of renewal and optimism. Their beauty and short bloom times are compelling reminders to take time to enjoy the flowers. Hanami, the springtime cherry blossom viewing festivals of Japan served as the main inspiration behind tonight's dinner. Together let us welcome spring by enjoying both the food and flowers this evening.

Thank you for dining with us and placing your trust in the hands of our excellent staff here at the Little Dinner Series.