

# Cafe Beautiful

Chef Melinda Roeder

## Infused Green Tea

Daily inspiration

## Snacks

Wasabi Peas and Roasted Soybeans

## Edamame

Steamed and sprinkled with Sea Salt

## Soup

Green lip mussels, Littleneck Clams, Octopus, Arctic Surf Clam, Butternut Squash, Nori, Sweet Pepper, Enoki Mushroom and Scallion in a Smokey Dashi Broth

## Fruit

Kiwi, Cherry, Pomegranate, Pluot, Plum, Asian Pear, Bannana-Mango, Dragon Fruit, Nectarine, Peach, Raspberry, Blackberry and Orange with Kansas Sunflower Seeds and Finished with a Fresh Ginger Dressing

## Custard

Savory Korean custard with Lobster, Shrimp and Crab, Shitake and Oyster Mushrooms, Shiso, Scallion and Sweet Pepper

## Curry

Seared Sea Scallop over Sweet Potato Hay, Wakarusa Greens, Baby Arugula, Roasted Cashews, Cilantro and Lime finished with a Panang Coconut Curry

## Salmon

Alaskan Sokeye Salmon mixed with Mango, Orange, Red Onion and Scallion sautéed and served over Ponzu marinated Baby Bok Choy-Carrot Salad finished with an Orange Sweet Chili and Sweet Sesame Sauce

## Sashimi

Diced Sashimi of Hawaiian Yellowfin Tuna towered with Avocado, Crispy Sushi and Finished with a Spicy Thai Pepper Sauce, Sriracha, Roasted Sesame Seeds and Scallion

## Trio

\*Sashimi Rosette of Super White Tuna, Seaweed Salad, Wasabi Leaf, House Pickled Ginger and Finished with a Pineapple Ponzu poured table-side in Citrus-Ice Glass

\*Marinated Sobba Noodle with Shoestring Butternut Squash and Asparagus rolled in Nori and Served with a Chili-Lime Oil

\*Nigiri of Sriracha Candied Bacon, Barbecued Unagi, Diced Avocado and Finished with a Spicy Thai Pepper Sauce, Sweet Eel Sauce and Sriracha

## Tataki

Local Organic Duck Breast Marinated in Miso and Five Pepper Blend, Torched and Served with Wild Mushroom Butteryaki, Sweet Eel Sauce and Kale Confetti

## Sorbets

Duo of Ripe Blueberry and Tangy Lemon

## Afterthoughts

