

Chef's Four Course Menu

Appetizer

won ton shumai

steamed chicken dumplings encased in won ton wrappers
served with a reduction of Mr. Yoshida's famous original gourmet sauce
or

szechuan tofu

fried & tossed in spicy szechuan sauce
for milder palettes or gluten free alternative, substitute for sweet chili sauce

Soup or Salad

spinach salad v or gf

dried cherries, candied walnuts, carrots, blue cheese crumbles,
& cider vinaigrette.

or

soup du jour

Entrée

gorgonzola butternut ravioli v

butternut squash ravioli sautéed with hazelnuts, spinach & tomatoes in
browned sage butter, finished with a reduction of balsamic
& rogue creamery Oregon blue cheese

or

blackened grilled salmon gf

blackened grilled salmon over garlic mashed potatoes & corn succotash
or

brisket

Northwest angus brisket braised 6 hours with Mr. Yoshida's spicy
demi-glaze served with grilled asparagus & garlic mashed potatoes

or

Yoshida's gourmet chicken

chicken breast topped with original gourmet marinade,
grilled & accompanied by stir fry vegetables, & jasmine rice

Dessert

vanilla bean crème brûlée

vanilla custard, fresh whipped cream, & cookie

or

chocolate decadence gf

dark chocolate flourless cake topped with
Oregon berry blend compote &
served à la mode