

R:FINE CATERING

SEASONAL COURSE MENU

SAMPLE MENU

Entrées

Smoked Spicy Tuna Crudo

Flamed Japanese Curry, Avocado Mousse, Crispy Wakame, Tamari-Yuzu Ponzu

Korean Beef Tartare

Nashi Pear, Gochujang Sriracha, Jerusalem Artichoke Crisps, Egg Yolk Powder

Compressed Cucumber Kimchi

Asparagus, Lemon Ricotta Mousse, School Prawn Toast, Candied Nuts

Blue Swimmer Crab Tortellini

Saffron Bisque Emulsion, Citrus Pearl, Kaffir Oil

Chinese-Spiced Duck Prosciutto

Compressed Rockmelon, Lemon Aspen Purée, Micro Herbs, EVOO

Seared Canadian Scallops

Speck Bacon Soil, Salsa Verde, Kombu Beurre Blanc

Mains

Slow Confit Tasmanian Salmon

Sage Cream Sauce, Korean Gnocchi, Green Peas, Fried Shallots, Herb Oil

38-Hour Grass-Fed Beef Short Rib

Potato, Pickled Onion, Sautéed Greens, Smoked Soy Jus

Sous Vide Wagyu Beef

Charred Pickled Onion, Green Purée, Tamari Ponzu, Red Wine Jus

Air-Dried Duck Breast

Five-Spiced Celeriac Purée, Wood Ear Mushrooms, Red Wine Duck Jus

Herb-Crusted Lamb

Potato Mousse, Poached Green Shallots, Japanese Sour Plum Jus

Eggplant Steak

Mushroom Ravioli, Brown Butter Sauce, Fried Caper, Sage Powder

Flamed Miso-Poached Fish

Seasonal White Fish, Lemongrass Butter Emulsion, Lemon Aspen Purée, Chervil

Desserts

Lemon Pudding

Tarragon Sake Granita, Pickled Goji Berries

Dark Chocolate Mousse

Korean Marshmallow, Toasted Kadayif Noodle, Berries, Pistachio Gelato

Baked Tart

Desert Lime, Sour Cream, Almond, Seasonal Berries

This is a seasonal sample. Your event menu is personally curated by Chef Lyan and sent to you directly.