



Wednesday Night Three Course Prix Fixe Menus

<p>Shojin Dinner July 8th</p> <p>Assortment of Appetizers Chikurin, "Karayaka" Junmai Ginjo, Okayama Prefecture</p> <p>~~~~~</p> <p>"Ganmodoki" Kasumi Tsuru, "Yamamai" Yamamai-Ginjo, Hyogo Prefecture</p> <p>~~~~~</p> <p>"Mizu Yoken" with Seasonal Fruit Peach Infused Sake</p>	<p>Tiki Dinner July 15th</p> <p>Featuring Cocktails Inspired by Don the Beachcomber</p> <p>Pu Pu Platter Luau Grog</p> <p>~~~~~</p> <p>Su Su Curry with Shrimp</p> <p>~~~~~</p> <p>Banana Fritters with Pineapple Ice Cream and Rum Sauce Pink Cloud</p>
<p>Mexican Dinner July 22nd</p> <p>Featuring Agave Cocktails</p> <p>Agua Chile with Halibut, Octopus and Shrimp</p> <p>~~~~~</p> <p>Birria with Chayote & Carrots Corn Tortilla, Cilantro-Chili-Lime-Onion Salsa</p> <p>~~~~~</p> <p>Churros with Hot Chocolate</p>	<p>Southern Accents Dinner July 29th</p> <p>Featuring Bourbon Cocktails</p> <p>Oyster Stew with Corn Fritters</p> <p>~~~~~</p> <p>Buttermilk Fried Quail with Black-eyed Peas, Andouille Sausage and Okra Chow Chow</p> <p>~~~~~</p> <p>Peach Dumplings with Whipped Cream</p>

*~ \$55 per person includes beverage pairings ~ Does not include tax or gratuity ~
~ Beverages are subject to change ~ No substitutions ~*