



**JACKSON  
HOLE**  
**PRIVATE CHEF  
SERVICES**

## Asian Menu

### Starters

- **Tuna & Salmon Sushi** w/ apples and oranges presentation
- **Homemade Sushi Rolls**
- **Chinese Scallion Pancakes with braised duck and curry ginger sauce**
- **Avocado Egg Rolls** with sweet chili soy dipping sauce
- **Mini Puff Pastry Bites** w/ duck confit salad, wild currants, and miso wasabi aioli
- **Crispy Asian Cauliflower with sweet and sour sauce**
- **Campici Crunch Rolls** w/ hamachi tartare, shiso leaves, and mango black bean ponzu sauce
- **Crispy Cauliflower** w/ sweet and sour dipping sauce
- **Togarashi Salmon Tataki** with pistachio sweet chili lime sauce, rice cracker, and Asian vegetables
- **King Crab Tempura** w/ miso orange scented aioli
- **Fried Crispy Shrimp Wontons**
- **Sesame Charred Ahi Tuna** w/ jasmine rice, pistachio chili lime sauce, Asian slaw avocado
- **Steamed Chinese Bao Buns** w/ braised duck
- **Roasted Brussels Sprouts with Thai peanut sauce**
- **Seared Blistered Shishito Peppers** with miso aioli
- **Stir-Fried Wild Mushroom Szechwan style in Puff Pastry**
- **Tuna Tartare w/ Asian Avocado Compote** mango ponzu, and crispy leaves
- **Crispy Rice w/ Salmon Tartare** sweet chili aioli or wasabi aioli
- **Miso Glazed Seared Sea Scallops with shiitake madeleine biscuits** asian black bean sake sauce
- **Mini Sushi Rice Burgers** individual sushi-shaped burgers made from rice, with assorted fish tartare and unique Asian sauces
- **Coconut Fried Shrimp**

### Salads

- **Crab and Shiitake Kale Salad** w/ carrot ginger dressing, a touch of mint, crispy wonton **Entrees**
- **Broccoli Crunch Salad** w/ miso saki dressing
- **Pickled Asian Cucumber Salad** with radish and seaweed toasted sesame on local greens from vertical harvest farms
- **Chopped Kale Salad** with pistachio sweet chili, napa cabbage and romaine
- **Cucumber Avocado Edamame Salad** with Asian black bean dressing

### Entrees

- **Miso-Glazed Chilean Sea Bass**, braised bok choy, cilantro ginger lime sauce, served with rice noodles

- **Black and White Sesame Seed Ahi Tuna** seared with pistachio, west chili lime sauce, Asian vegetables, and slaw
- **Teriyaki Pineapple Marinated Seared Salmon**, stir fry veg and dashi
- **Miso-Glazed Black Cod** with roasted seared tofu, braised kimchi cabbage, and wakame on a cedar plank
- **Soy Peach Chili Glazed Chicken** with carrot ginger puree, and cilantro and lemongrass sauce
- **Miso-Glazed Chicken** side orders with specifications
- **Ginger-Glazed Chicken** side orders with specifications
- **Crispy Duck Served Two Ways;** medium rare breast and stuffed confit, boneless leg with cornbread stuffing, peking marinade, and sour cherry sauce. Served with assorted vegetables
- **Chinese Pancakes w/ Braised Roasted Confit Duck Leg** with coconut curry
- **Steamed Mussels with Asian Black Bean** sauce bok choy, served with ginger-garlic tea rice pilaf

#### Sides

- Shrimp Fried Rice
- Chicken Fried Rice
- Rice Paper Wrapped Vietnamese Vegetables with Mellon spring roll (if you choose this I'll send more details)
- Stir-Fried Vegetables