

UNION SQUARE TOKYO SUMMER PREVIEW MENU

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Amuse Bouche

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Summer Heirloom Tomato and Goat Cheese Salad with
Sweet Onion Basil

or

Stone Fruit Salad with White Balsamic Vinaigrette

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Shrimp Risotto with Jalapeno and Cucumber

or

Ricotta Gnocchi with Spinach and Lemon Cream

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Pan-Seared Foie Gras with Peach-Cherry Chutney and Toasted Homemade Corn Bread

or

Seared Sea Scallops with Tomato-Onion Compote

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Roasted Lobster with Corn and Chanterelles with Sautéed Spinach and
Roast Tomato Mashed Potatoes

or

Red Wine-Marinated Duck Breast with Summer Vegetable Bread Pudding

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Dessert Sampler:

Panna Cotta with Red Wine-Cherry Soup

Yuzu Cheesecake

Chocolate-Espresso Tart

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