

# your menu

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CHEF  
Tami Murphy

## Family Style

### Starter:

Asian inspired Charcuterie board with Edamame Hummus, Ginger dressing, assorted vegetables (snap peas, peppers, broccoli, etc.), vegetable sushi rolls, and rice crackers VG, GF

### Mains:

Hot Honey Chicken Thighs with Bok Choy GF

Thai Coconut Poached Fish with onion, garlic, and spinach GF

Korean BBQ broccoli, tofu, onion, garlic, and sesame seeds V, GF

### Sides & Salads:

Steamed Rice VG, GF

Miso Green Beans with sliced almonds VG, GF

Japanese Cucumber Salad with Rice Vinegar, Soy Sauce (GF), and Sesame Oil Vinaigrette over Romaine V, GF

### Dessert:

Matcha Mousse with Chocolate dipped Fortune Cookies with edible Gold and Fortunes (with a GF version) VG, GF



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V - vegetarian, VG - **vegan**,  
GF - gluten free, DF - dairy free