

MOST
Savoring Science
September 17th & 18th

Cocktail Reception at the MOST
6:00pm-7:30pm

Shrimp Cocktail
Sushi

Mini Spring Rolls
Cheese Board

Dinner at Citronelle
7:30pm

APPETIZERS

King Roll

Maryland crab, shredded baby English cucumber, marinated tofu, and mung bean sprouts, wrapped in a French sesame crêpe with tamarind and mustard vinaigrette

Calamari a la Plancha

Fiercely seared with chili tamarind sauce, Bibb lettuce, and lemon

Tod Mun Chicken

Spicy chicken fritters with cucumber ajard, sambal and minced yard-long beans

SALADS

Scallop & Coconut

Scallop, minced green beans, fried garlic and shallots, banana blossom, Peanuts and coconut with roasted chili vinaigrette

Strawberry & Goat Cheese

Greens, goat cheese, candied walnuts, smoked sea salt, sugar cane, and lemon vinaigrette

ENTRÉES

Prig Pow with Shrimp

Double roasted chili sauce with lemon grass, garlic, shallots and shrimp, Finished with cinnamon basil and long hot Italian peppers

Lamb Kabob

Spicy lamb kabob with pan yogurt sauce and herbs

Braised Pork Shoulder

Slowly braised in five spice and herbs with bok choy and chili vinaigrette

Swordfish with Madras Curry & Chili

Encrusted Swordfish, chili coulis, madras curry, dried fruit chutney and fried okra

Prime NY Strip Steak

USDA Prime, Certified Angus Beef[®], crispy wedge potatoes, green peppercorn sauce

DESSERT

Strawberry Napoleon

Crispy phyllo, vanilla bean custard, fresh strawberries, strawberry purée and whipped cream