

## **Ticket Description**

A Unique Culinary Experience Featuring A  
9 Course Fine Dining Tasting Menu

### **Second Quarter**

*Asian Tour*

#### **South Korea**

*"JeJu"*

*"Volcano"*

Fermented Korean Bok Choy Kimchi

JeJu Marinated Bulgogi

Accompanied By

Citrus Filled Tangerine Gochujang Mirin Rice

Garnished With

Edible Flower Peddles

#### **Israel**

*"Eretz Hakodesh"*

*"Holy Land"*

Slow Roasted Lamb Stuffed Dolma

Placed Over

Honey Lemon Herb Labneh

With

Avgolemono Froth

&

A Grilled Lemon Slice

**Cambodia**

*"Apsara"*

*"Heavenly Music"*

Stir Fried Beef Shank

With

Lemon Grass, Galangal, and Kaffir lime Leaves

Over

Steamed Brown Rice

**Russia**

*"Mockba"*

*"Big Village"*

Delicate Blini

Alongside

A Thin Layer of Crème Cheese

Towered With

Smoked Salmon

Garnished Fresh Dill & Sturgeon Caviar

## **Philippines**

*"Sumirit"*

*"Sizzle"*

An Infused Kiwi Tamarind & Miso Sparking Cucumber

## **Thailand**

*"Sod"*

*"Fresh"*

Thai Basil Pineapple Ginger Shooter

## **China**

*"The Red Dragon"*

*"Power"*

Handmade Chicken Soup Dumplings

Complimented With

In-House Chili Oil

**Japan**

***“Yamato”***

***“Great Harmony”***

Panko Crusted Pork Loin

Topped with Fukujinzuke Pickle & Curled Scallions

Garnished

With

Ikura

**Japan**

***“Kaguya Hime”***

***“Phases of the Moon”***

Caramelized Green Tea Sake Poached Pear

Placed Over

Lemon Sugar Cookie Crumble

Trailed With

Green Tea & Pear Juice Tears

**Menu is Set no changes will be made.**

**Allergies Will be recognized and Adjusted for Customers.**

**Come and enjoy a 9-course fine dining experience with us here at A Way to the Heart!**

**Our new restaurant has the perfect ambiance for intimate dinners or any foodie ready to experience an amazing Asian Food Tour.**

**This tasting menu features countries such as China, Japan, South Korea and more. Our chefs have worked passionately to create a dish to show the countries authenticity and flavors with a twist.**