



ASIAN RESTAURANT

IS PROUD TO PARTICIPATE IN

LAS VEGAS

Restaurant Week

three square™

JUNE 18 - 29, 2018

FIRST COURSE (CHOICE OF ONE)

WAGYU STEAK SALAD

BABY MIZUNA, RADICCHIO, FRISÉE, AND ACCOMPANIED WITH GRILLED WAGYU BEEF, BABY HEIRLOOM TOMATOES, RED ONION, CUCUMBER, CRISPY WONTON & YUZU-BACON VINAIGRETTE

THREE CHEESE LOBSTER ARTICHOKE DIP

SAUTÉED LOBSTER, TOPPED WITH A TOGARASHI PANKO BREADING, ACCOMPANIED WITH ARTICHOKE, THREE CHEESE CREAM SAUCE & TRUFFLE MALASSADA CROSTINI

SECOND COURSE (CHOICE OF ONE)

SEARED PEPPERCORN TUNA STEAK

SEARED TUNA SERVED RARE, ACCOMPANIED WITH GREEN TEA SOBA SALAD CONSISTING OF TOMATOES, CUCUMBER, RED ONION, KAIWARE & TOPPED WITH A MANDARIN ORANGE MISO SAUCE

SEARED DUCK BREAST & FOIE GRAS

PAN SEARED DUCK BREAST, ACCOMPANIED WITH HUDSON VALLEY FOIE GRAS, JAPANESE WILD MUSHROOMS & RED WINE CHERRY DEMI SAUCE

FILET OSCAR

GRILLED TENDERLOIN, ACCOMPANIED WITH TEMPURA SOFT SHELL CRAB, ASPARAGUS & HOLLANDAISE SAUCE

THIRD COURSE (CHOICE OF ONE)

KONA COFFEE CHOCOLATE & COCONUT CHEESE CAKE

TOPPED WITH COCOA & TOASTED COCONUT

MIXED BERRY MOUSSE & GELEE VERRINES

ACCOMPANIED WITH FRESH BERRIES AND WHIP CREAM

THREE COURSE MEAL **\$40*** PER PERSON

*Price does not include tax or gratuity. No substitutions please.

“\$5 PER MEAL WILL BE DONATED TO THREE SQUARE TO HELP END HUNGER IN SOUTHERN NEVADA”