

# Maison Akira Winter Lunch Menu

Onion Soup Gratinée		\$10.00
Maine Lobster Bisque	Cup \$7.00 Bowl \$11.00	
Trio of Ahi Tuna Tartare, Fish Marché Sashimi & Sautéed Hokkaido Scallops		\$16.00
Escargots Bourguignon (6 pieces)		\$11.00
Grilled Duck Foie Gras in a Port Wine Truffle Sauce on Daikon Confit		\$23.00
Chilled Maine Lobster Appetizer with Wasabi Caviar and Oyster Mushroom		\$23.00

## Bento Box du Jour

Entrée of the Day served with Seasonal Vegetables, Miso Soup, Smoked Salmon Salad, Soba Appetizer, Duck Paté, Cornichon, Tuna Tartare, and Crab Flan in a Lobster Jus Reduction

\$13.50

## Special Bento Box

Miso Marinated Chilean Sea Bass and Mix Vegetables with Roasted Beef Rib-eye, Sautéed Scallop or King Salmon served with Wasabi Potato Mousseline, Tuna Tartare, Dungeness Crab Cake, a Cup of Soup du Jour or Miso Soup & Shrimp Chawanmushi

\$20.50

## Chef Akira's Gourmet Bento Box

Grilled Duck Foie Gras on a Daikon Confit in a Port Wine Truffle sauce, Poached Hokkaido Scallops with King Oyster Mushroom, Miso Marinated Chilean Sea Bass with Mix Vegetables, Snake River Farm Kobe NY Steak, with Potato Mousseline, Lobster Bisque & Shrimp Chawanmushi

\$38.00

All Bento Boxes come with Japanese Hot Tea

## Lunch 5 Course Kaiseki Tasting Menu

\$60.00 Food only

\$80.00 with wine

## Entrees

Entrees include a choice of a petite house salad or a cup of soup du jour

Plat & Dessert du Jour	\$22.00
Asian Salad with Miso Sea Bass, Soba & Fuji Apples in a Lemon Mirin Vinaigrette	\$19.00
Grilled King Salmon in a Chardonnay Basil Sauce with Pearl Pasta and Grilled Ratatouille	\$18.00
Sautéed Canadian Scallops & Shrimps in Lobster Jus Reduction with Braised Endive	\$19.00
Duo of Miso Marinated Grilled Chilean Sea Bass and Angus Rib Eye Steak	\$25.00
Braised Angus Short Rib "Bourguignon" with Mashed Potato	\$19.00
Grilled Free Range Chicken Breast in a Balsamic Green Pepper Corn Sauce	\$17.00
Grilled Beef Rib Eye in a Black Peppercorn Cognac Sauce with Gratin of Potato	\$24.00
Snake River Farm "Kobe Beef" Sliced New York Steak (4 oz) in a Cabernet Sauce	\$34.00
Ravioli du Jour & Seasonal Vegetables in a Chef Choice Sauce	\$17.00

Split charge for entrée - \$4.00. Corkage - \$20.00 per bottle (750 ml), Magnums \$40 (maximum 2 bottles per party)  
18% gratuity for parties of 8 or more.