



LAYERHOST.COM 2019 LAUNCH EVENT
THURS. JANUARY 10TH, 2019 6:00 PM – 10:00 PM PST
- the menu is subject to change without notice -

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OPEN BAR

PREMIUM BAR

grey goose vodka, silver tequila, johnnie walker black scotch, hendricks gin, makers mark bourbon, macallan 12yr scotch, imported beer, house wine selections, soft drinks, juices, bottled flat and sparkling water.

COCKTAIL

OTONANO ASAMA
hanger one vodka, matcha, calpico, yuzu, green tea

BUFFET MENU

SALADS

MOMOTARO TOMATO SALAD (Vegetarian)
asian greens, daikon radish, hearts of palm, sesame vinaigrette

SILKEN TOFU SALAD
little gem lettuces, cucumber, avocado, tofu croutons, yuzu-sesame-soy

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ENTRÉE STATIONS

BEEF SHORT RIB
sunchoke puree, Tokyo turnips, Thumbelina carrots, horseradish

MISO GLAZED BLACK CODE
broccoli rabe, yuzu miso cream

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SIDES

SPICY GREEN BEANS
ginger, crispy shallots, spicy tare

VEGETABLE FRIED RICE
shitake mushrooms, broccoli, peppers, edamame, scallions

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DESSERTS

WHITE CHOCOLATE BREAD PUDDING

MINI CHOCOLATE POT DE CRÈME

CHILLED SEAFOOD & RAW BAR

SEASONAL SELECTION OF:

JUMBO GULF SHRIMP, OYSTERS, KING CRAB LEGS, SCALLOP CEVICHE SERVED WITH SEAWEED, COCKTAIL SAUCE, HERBED TARTAR, CLASSIC MIGNONETTE, FRESH HORSERADISH AND LEMON

TRAY-PASSED ROLLS

NOTTONIGHT

big eye tuna spicy, yellowtail, avocado, wasabi stem, crispy garlic, daikon

KAISEN

shrimp tempura, salmon, avocado, hokkaido scallop, spicy mustard

DOWNTOWN GARDEN (Vegetarian)

cucumber, asparagus, gobo, avocado, gem lettuce, soy paper, ginger miso

ENTIRE COST: Your Attendance

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