



WHITE RABBIT DINNER IN HONOR OF VILLA ESPERANZA, SATURDAY, MAY 30, 2020

HORS D'OEUVRES

HOUSE-CURED SALMON TEA SANDWICH  
WITH CAPER CRÈME AND DILL

MARINATED "MAGIC" MUSHROOMS  
WITH RICE WINE VINEGAR AND SESAME

WONDERLAND ENTRÉE

TEA-SMOKED BREAST OF MUSCOVY DUCK WITH  
SICHUAN FIVE-SPICE AND SPRING ONIONS

SOFT ASIAN NOODLES \* JULIENNE OF VEGETABLES  
AND ORANGE GINGER SOY SAUCE  
(GLUTEN-FREE)

MIRIN-GLAZED SPEARS OF JUMBO ASPARAGUS  
WITH TOASTED CORIANDER SEEDS

DOWN-THE-HOLE SALAD WITH MARINATED  
CUCUMBERS \* SWEET PEPPERS AND RED ONION

DESSERT

QUEEN OF HEARTS CAKE WITH  
LEMON CURD AND STRAWBERRIES

WHITE RABBIT BUTTER COOKIE

---

WHITE RABBIT DINNER PACKAGE: \$120.00\* (SERVES 2-3 GUESTS)  
PLUS \$25.00 DELIVERY PLUS SALES TAX  
\* 15% DONATED BACK TO VILLA ESPERANZA

