

LEMON GRASS & BISTRO ÈLÈPHANT

\$25.00 Three-Course Dinner

-Starter-

Your choice of

House Spring Rolls

Shrimp, pork, forest mushrooms, and bean threads, spring roll wrapped and fried.
Served with fresh herbs and greens with sweet carrot sauce.

Moroccan Fritters

Mong beans, green peas, chickpeas, Moroccan spices, fried.
Sauce of sweet chili vinaigrette, ground peanuts. Excellent vegetarian dish.

Grilled Eggplant**

Grilled Japanese eggplant, crisped "Berkshire" bacon. Double roasted pepper sauce,
micro radish, olive oil and herb oil. Vegetarian served without bacon.

Lobster Dip

Lobster, shrimp, crab, pork, sweet onion, fresh ground peanuts, lobster stock,
and coconut cream. Served with crab crackers.

Soup du jour

Seasonal Selection.

-Salad-

Mixed Greens

Field greens with your choice of peanut dressing or balsamic vinaigrette

Wine Sale!

Only valid with this menu. One bottle per two guests.

<u>Orgin</u>	<u>Wine</u>	<u>Price</u>	<u>Sale</u>
California	Rabbit Ridge Viognier, Paso Robles 2008	\$32.00	\$26.00
Chili	Llai Llai Chardonnay, Bio Bio Valley 2008	\$40.00	\$30.00
South Africa	Fleur Du Cap Chardonnay, Wester Cape 2009	\$36.00	\$28.00
Italy	Vicolo Pinot Grigio, Veneto 2010	\$32.00	\$26.00
California	Rabbit Ridge Grenache Rose, Paso Robles 2008	\$28.00	\$22.00
Argentina	Kaiken Ultra Cabernet Sauvignon, Mendoza 2006	\$42.00	\$34.00
Chili	Montes Classic Series Merlot 2006	\$36.00	\$26.00
Italy	L'oca Ciuca "The Drunken Goose" Sangiovese Blend 2009	\$34.00	\$26.00
Italy	Vicolo Pinot Noir, Veneto 2009	\$36.00	\$28.00

Limited inventory we apologize if your selection is sold out.

-Entrée-

Your Choice of

Lemon Grass Entrees

Fish with Chili Tamarind Sauce **

Puree of 3 different chilies, sautéed with fresh garlic and rice wine vinegar.
(Vegetarian served with fried White Tofu)

Chicken with Red Curry **

Cinnamon basil, bamboo shoots, straw mushrooms and chili peppers.
(Vegetarian served with sliced Brown Tofu)

Filet Kaw Lad Nah

Locally cultivated and wild mushrooms sautéed with garlic, rice wine, bean sauce, cashew nuts and green onions.
(Vegetarian served with sliced Brown Tofu)

Wild Ginger Curry**

Roasted pork with kieffer lime leaf, lemon rind, sweet peppers, young coconut meat, and cilantro sprigs.
(Vegetarian served with sliced Brown Tofu)

Chicken Prig Pow**

Our famous sauce of roasted chili paste, garlic, chili peppers and cinnamon basil.

Bistro Elephant Entrees

Chicken Marsala

Sauteed with crimini mushrooms, pancetta, and marsala wine.

Steak Au Poivre

Eight ounce filet mignon grilled medium rare to medium with a sauce of green peppercorns and flamed high-proof cognac

Bistro Fish of the Day

Please inquire.

**** Indicates Hot & Spicy**

Three-Course prix fixed dinner costs \$25 per person. Beverage, Dessert, Tax and Gratuity Not Included.

Please No Separate Checks.

We reserve the right to add 18% gratuity to parties of six or more.