

# 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.*

<b><u>Orgin</u></b>	<b><u>Wine</u></b>	<b><u>Price</u></b>	<b><u>Sale</u></b>
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)*

#### **Wild Ginger Curry\*\***

Kieffer lime leaf, lemon rind, sweet peppers, young coconut meat, cilantro sprigs.  
Choice of Chicken or White Tofu

#### **Filet Kaw Lad Nah**

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

#### **Green Curry\*\***

Japanese eggplant, Italian long hot peppers, sweet peppers, cinnamon basil.  
Choice of Chicken, Pork Tenderloin or Tofu

#### **Prig Pow\*\***

Our famous sauce of roasted chili paste, garlic, chili peppers and cinnamon basil.  
Choice of Chicken or Pork Tenderloin

### **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.*