

## FIRST COURSE :: YOUR CHOICE OF

### Lobster Dip

Lobster, shrimp, crab, pork, fresh ground peanuts.  
Served with shrimp crackers

### Corn Soup GF

Cream of corn, Maryland blue crab meat.

### Moroccan Fritters 🌱

Fried Mung beans, green peas, chickpeas,  
Moroccan spices, sweet chili vinaigrette.

### House Spring Rolls

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

### Shrimp Dumplings \*\*

Crisp garlic, sesame oil, black bean balsamic reduction,  
chives, chili dark soy vinaigrette.

## SECOND COURSE

### Mixed Bitter Greens GF 🌱

Greens, tomatoes, seasonal local vegetables.  
Served with your choice of  
peanut dressing or balsamic vinaigrette.

## THIRD COURSE :: YOUR CHOICE OF

### Chicken or Brown Tofu Prig Pow \*\*

Sautéed roasted chili jam, garlic, Italian long hot  
peppers, cinnamon basil.

### Chicken with Sautéed Forest Mushrooms

Wild forest and exotic mushrooms sautéed with garlic,  
rice wine, bean sauce, green onion  
🌱 Vegetarian served with brown tofu.

### Chicken (GF) or Brown Tofu (NGF) with Red Curry \*\*

Marinated chicken with red curry paste, lime leaves  
and Thai chili for at least 24 hours. Seasoned, then  
cooked with coconut milk and cinnamon basil.

### Sliced Filet Mignon Green Curry \*\* GF

Filet mignon marinated overnight in  
green curry paste, basil, Thai Chili.

### Braised Pork Panang Curry \*\*

Fresh pineapple, basil, kaffir lime shredded,  
palm sugar, chili sprigs.

### Swordfish (GF) or White Tofu (NGF) with Chili Sauce \*\*

Puree of 3 chilies, sautéed with fresh garlic, rice wine  
vinegar, tamarind sauce, baby bok choy.

### Roasted Filet Mignon (6 oz.) GF

Mashed potatoes, greens of the day.

### Swordfish with Bistro Sauce GF

Tarragon, garlic, caper, butter sauce.  
Mashed potatoes.