

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.

Green Curry with Beef ** *GF*

Sliced beef 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.

Filet Mignon (8 oz.) *GF*

Mashed potatoes, greens of the day.

Swordfish with Bistro Sauce *GF*

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

USDA Prime New York Strip (16 oz.) *GF*

Mashed potatoes, greens of the day.
+ supplement 10

USDA Prime Rib Eye (14-16 oz.) *GF*

Mashed potatoes, greens of the day.
+ supplement 10