

# LEMON GRASS & BISTRO ÈLÈPHANT

*\$25.00 Three-Course Dinner*

## **-Starter-**

*Your choice of*

### **House Spring Rolls (Paw Peea)**

Marinated pork, shrimp, bean threads, and wood ear mushrooms, wrapped in rice paper and fried. Served with house carrot sauce

### **Tuna Tartare**

Served over bed of Soba wheat noodles, shredded cucumber, marinated fresh seaweed, sesame seeds, and red bean sauce.  
(Vegetarian served with shredded gluten)

### **Lobster Dip**

Lobster meat, shrimp, and pork all sautéed with sweet onion, fresh ground peanuts and herbs in lobster stock and coconut cream.  
Served with shrimp crackers.

### **Fried White Tofu (Vegetarian)**

Served with chili tamarind sauce, ground peanuts and a chiffonade of cilantro.

### **Soup of the Day**

Selected Daily

## **-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>White Wines</u>	<u>Origin</u>	<u>Regular</u>	<u>Sale</u>
Morande Pinot Grigio	Chile	\$30.00	\$25.00
Tunnel of Elms Chardonnay	California	\$25.00	\$22.00
Rapidan River Dry Riesling	American	\$32.00	\$25.00
Alkoomi Semi-Dry Riesling	Australia	\$37.00	\$28.00
<u>Red Wines</u>			
Falling Star Cabernet Sauvignon	Argentina	\$28.00	\$23.00
Minerva Estate Table Wine	Spain	\$27.00	\$22.00
Coastal Vines Pinot noir	California	\$32.00	\$28.00
Rosenblume Zinfandel	California	\$30.00	\$25.00

***-Entrée-***

*Your Choice of:*

**Filet Mignon with Forest Mushrooms**

Sliced Filet Mignon sautéed with garlic, Shiitake mushrooms, straw mushrooms, baby corn, and scallions in sherry wine and brown bean sauce.

*(Vegetarian served with sliced Brown Tofu)*

**Prig Pow \*\***

Fresh garlic, roasted chili paste, chili peppers and cinnamon basil.

Your choice of **Chicken** or **Pork Tenderloin**

**Shrimp in Ginger Curry \*\***

Sautéed shrimp in a sauce of Chu Chee Curry, shredded lime leaves, fresh ginger and sweet red peppers.

*(Vegetarian served with Fried White Tofu)*

**Chicken with Green Curry \*\***

Sautéed chicken with fresh chilies, lime leaves, roasted coriander, cumin, Japanese eggplant and cinnamon basil.

*(Vegetarian served with sliced Brown Tofu)*

**Rosemary Roasted Chicken**

Chicken breast served with potato puree and mushroom and cognac cream sauce.

**Filet Mignon Au Poivre**

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

**Yellow Fin Tuna**

*Choice of:*

**Chili Tamarind Sauce \*\***

Fresh ginger, chilies, fried garlic, cilantro and shredded scallions.

**Bistro Style**

Chef's special please inquire.

*(Vegetarian served with fried White Tofu)*

**\*\* Indicates Hot & Spicy**

***Three-course prix fixe dinner is \$25.00 per person.  
Beverage, dessert, tax and gratuity are not included.***