

# 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!**

*Sale price only valid with this menu.*

| <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.*

## **-Entrées-**

*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 Gra Pow\*\***

Minced chicken sautéed with fresh garlic, bamboo shoots, sweet peppers, chili peppers and basil. Finished with high proof whiskey.

#### **Filet with Sautéed Mushrooms**

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

#### **Chicken with Red Curry \*\***

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

#### **Panaeng Pork\*\***

Slow-roasted pork served with fresh pineapple, dried figs, chili peppers, sweet peppers, butternut squash and cinnamon basil in a panaeng curry sauce.

### **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

#### **Cod Provençal**

Cod with tomatoes, garlic, mushrooms, olives, herbs and white wine baked to perfection.

**\*\* 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.*