

## **Beaujolais Nouveau 2011**

### **Roasted Young Chicken**

Marinated in our famous yellow curry, cream of coconut, slow roasted.  
Served with sweet chili and herb vinaigrette.  
(Vegetarian served with fried white tofu)

### **Wonton Vermicelli with Forest Mushrooms Salad**

This dish became famous very quickly, field greens, wild mushrooms,  
wonton vermicelli, crisp garlic, fresh herbs and nuts.

### **Braised Short Rib**

Served with Mussamund curry and fingerling potatoes.  
(Vegetarian served with brown tofu)

### **Tamarind Duck**

The most successful entrée since our restaurant has been open.  
Served with an Orange-Tamarind sauce.

### **Pork Prig Pow**

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

### **Chili Tamarind Grouper**

Batter fried grouper served with chili tamarind, greens and sprig of cilantro.  
(Vegetarian served with fried white tofu)

### **Shrimp in Green Curry**

Served with cinnamon basil and chili peppers.

Seven-course dinner with wine costs \$65.00 plus tax and gratuity. Dessert is not included in this price. Dinner without wine costs just \$55.00 plus tax and gratuity.

We reserved the right to add 18% gratuity to a party of 6 or more.

## Beaujolais Nouveau Party 2011

George DuBoeuf, Beaujolais Nouveau

George DuBoeuf, Beaujolais-Villages Nouveau

George Duboeuf, Morgon, Cru du Beaujolais

George Duboeuf, Julienas, Cru du Beaujolais

George Duboeuf, Brouilly, Cru du Beaujolais

Georges DuBoeuf, Fleurie, Cru du Beaujolais

Georges DuBoeuf, Saint-Amour, Cru du Beaujolais

*\*\*Wines subject to change\*\**

*Extra Beaujolais Cru available by request. Please ask your servers.*