

Lemon Grass & Bistro Elephant Valentine's Day 2012

First Course

Fresh Crab Spring Roll

Jumbo lump crab, sweet sausage, marinated tofu, bean sprouts, and cucumber rolled in a sesame crape topped with five spice tamarind and mustard vinaigrette.

Or

Kobe Carpaccio

Thinly sliced raw Kobe beef topped with Parmasian Reggiano and capers drizzled with olive oil, fresh squeezed lemon juice and served with an arugula salad dressed with olive oil, lemon, salt and pepper.

Second Course

Orange Ricotta Salata Salad

Seasonal orange, California cold press olive oil, roasted pistachios, shaved fennel, mache, and thinly sliced aged ricotta salata with a citrus reduction.

Or

Pear & Maytag Salad

Pear poached in white wine and vanilla, candied walnuts and caramelized Maytag blue cheese. Served with baby arugula, frisée, and Belgian endive tossed with cider honey vinaigrette.

Third Course

Choice of one:

Cod Provençal

Tomato, garlic, mushrooms, olives, and herbs baked til golden brown.

Kobe Flat Iron

Chef's preparation

Filet Grob

Thinly sliced filet mignon sauteed with fresh garlic, chili peppers, and whiskey topped with crispy cinnamon basil.

Stuffed Rainbow Trout

Trout filet stuffed with Maryland crab meat sauteed with ginger curry and panko baked to perfection served with young coconut meat.

Forth Course

Choice of Lemon Grass' famous desserts.

***Four-Course Valentine's Day Dinner \$65 per person.
Beverage, tax and gratuity not included.***