

Beaujolais Nouveau 2009

November 19, 20, 21, 27, 28
December 3,4,5

Roasted Young Chicken

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

Wanton Vermicelli with Forest Mushrooms Salad

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

Roasted Baby Rack of Lamb

Served with our famous Lemon Grass's Peanut Sauce,
and greens of the day.
Additional Full rack of Lamb \$10.00
(Vegetarian will replace with gluten)

Tamarind Duck (Best of the Best)

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

Filet Mignon

Sautéed sliced filet mignon with fresh garlic,
high proof whiskey, hot pepper, and cinnamon basil.
Served with crisp cinnamon basil on the top.
(Vegetarian will replace with shredded brown tofu)

Fish of the Day

Served with chili tamarind, greens, and sprig of cilantro.

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 and over.

Beaujolais Nouveau Party 2009

Sample Wines

George DuBoeuf, Beaujolais Nouveau

George DuBoeuf, Beaujolais-Villages Nouveau

George Duboef, Chiroubles Desmures

George Duboef, Regnie Dom Des Buyais

George Duboef, Domaine de Grand Croix, Brouilly

Georges DuBoeuf, Morgon Controlee 2006

Georges DuBoeuf, Domaine de la Pirolette, Saint-Amour

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