



# FESTIVAL MENU \$40

## CHOICE OF APPETIZERS

### SOUP OF THE DAY

chef's selection of sup of the day

### THAI CRAB AND SPINACH SALAD

lobester, lotus root with a red pepper sauce in a thai herb dressing

### ASIAN COMBINATION

chicken satay, spring rolls and won tons

### ARTICHOKE SALAD

tomatoes and avocados with a lemon garlic dressing

## CHOICE OF ENTREE

### VEGETABLE STIR-FRY

organic vegetables with cashews, tofu stir-fried in a hoisin, orange ginger sauce

### THAI SPICY CHICKEN

stir-fried in a spicy tamarind tomatoe sauce, served with rice and asian green vegetables

### PAD THAI

shrimps, chicken, rice noodles, bean sprouts stir-fried in a thai herb, lemon peanut sauce

### GOURMET FISH

chef's selection marinated in white wine with lemon, garlic and herbs served with rice and asian vegetables

### AAA BEEF RIBEYE

aged to perfection, garnished with patti pan squash, shallots and herb roasted sweet potatoes, cognac

## COFFEE / TEA DESSERT

apple cranberry crumble / chocolate pecan torte / tiramisu