

LEMON GRASS & BISTRO ÈLÈPHANT

\$25.00 Three-Course Dinner

-Starter-

Your choice of

House Spring Rolls (Paw Peea)

Marinated pork, shrimp, bean threads, and wood ear mushrooms,
Wrapped in rice paper and fried. Served with house carrot sauce

Tuna Tartare

Served over bed of Soba wheat noodles, shredded cucumber,
marinated fresh seaweed, sesame seeds, and red bean sauce.
(Vegetarian served with shredded gluten)

Lobster Dip

Lobster meat, shrimp, and pork all sautéed with sweet onion,
fresh ground peanuts and herbs in lobster stock and coconut cream.
Served with shrimp crackers.

Fried White Tofu (Vegetarian)

Served with chili tamarind sauce, ground peanuts and cilantro.

Soup of the Day

Selected Daily

-Salad-

Mixed Greens

Field greens with your choice of
peanut dressing or balsamic vinaigrette

Wine Sale!

Only valid with this menu. One bottle per two guests.

<u>White Wines</u>	<u>Origin</u>	<u>Regular</u>	<u>Sale</u>
Morande Pinot Grigio	Chile	\$30.00	\$25.00
Tunnel of Elms Chardonnay	California	\$25.00	\$22.00
Rapidan River Dry Riesling	American	\$32.00	\$25.00
Alkoomi Semi-Dry Riesling	Australia	\$37.00	\$28.00
<u>Red Wines</u>			
Falling Star Cabernet Sauvignon	Argentina	\$28.00	\$23.00
Minerva Estate Table Wine	Spain	\$27.00	\$22.00
Coastal Vines Pinot Noir	California	\$32.00	\$28.00
Rosenblume Zinfandel	California	\$30.00	\$25.00

-Entrée-

Your Choice of:

Filet Kaw Lad Nah

Thinly sliced Filet Mignon sautéed with fresh garlic, cashew nuts, straw mushrooms, bamboo shoots, and scallions in a sherry wine and brown bean sauce.
(Vegetarian served with sliced Brown Tofu)

Pad Gra Pow

Whiskey, fresh garlic, chili peppers and cinnamon basil sautéed with your choice of **Chicken or Pork Tenderloin** .
(Vegetarian served with sliced brown tofu)

Chicken Red Curry **

Sauce of red curry, chili peppers, bamboo shoots, cinnamon basil and finished with a hint of coconut cream.
(Vegetarian served with sliced Brown Tofu)

Shrimp with Paneang Curry **

Sauce of paneang curry with fresh chilies, sweet peppers, lime leaves, pineapple and cinnamon basil.
(Vegetarian served with sliced Brown Tofu)

Rosemary Roasted Chicken

Chicken breast served with potato puree and white balsamic-fresh herb pan sauce.

Filet Mignon Au Poivre

Eight ounce filet mignon grilled medium rare to medium served with a sauce of green peppercorns and flamed high-proof cognac.

Yellow Fin Tuna

Choice of:

Chili Tamarind Sauce **

Fresh ginger, chilies, fried garlic, cilantro and shredded scallions.

Bistro Style

Chef's special please inquire.

(Vegetarian served with fried White Tofu)

**** Indicates Hot & Spicy**

***Three-course prix fixe dinner is \$25.00 per person.
Beverage, dessert, tax and gratuity are not included.***