



CHINESE NEW YEAR
MARCH 5, 2015

FIRST COURSE

YU SHENG

PETIT MUSCAT, AVINYO "VI D'AGULLA" PENEDES, SPAIN, 2012

SECOND COURSE

DUCK & FOIE GRAS "SOUP DUMPLINGS"

THIRD COURSE

SHRIMP & POMELO SALAD

SILVANER HALF-DRY, GYSLER, RHEINHESSEN, GERMANY, 2012

FOURTH COURSE

CHICKEN & CASHEW LETTUCE WRAP (SANG CHOY POW)
ASSYRTIKO, DOMAINE SIGALAS, SANTORINI, GREECE, 2011

FIFTH COURSE

LION HEAD SOUP

SIXTH COURSE

WHOLE ROASTED QUAIL
BARBERA, UVAGGIO, LODI, CALIFORNIA, 2009

DESSERT

SPRING ROLLS

\$75++ PER PERSON

SUGGESTED WINES 3OZ POUR \$28 PER PERSON