PASSPORT DINNER

This is the first leg of our dinner series that takes you on an international adventure.

Tonight's menu features flavors and recipes that are inspired by dishes from...

Southeast Asia

First

Vegetable Spring Rolls
Cabbage, carrot and local micro greens in a crispy shell
served with sweet and sour ginger garlic dipping sauce

Second

Chicken Satay

Skewers of chicken marinated in tamarind, turmeric & coconut milk served with peanut dipping sauce

~ or ~

Prince Edward Island Mussels
Tender mussels steamed in a Tom Yum broth with kaffir lime leaves,
lemongrass, green onion & galangal root

Third

Thai Coconut Red Curry

Traditional red curry served over fragrant Jasmine Rice with your choice of Tiger Shrimp or Beef

~ or ~

Vietnamese Pho

Rich bone broth served in a large bowl with rice vermicelli, vegetables, aromatic herbs & your choice of Tiger Shrimp or Beef

Fourth

Lychee Sorbet