

PASSPORT DINNER

*This is the first leg of our semi-annual dinner series that takes you on an international adventure.
Tonight's menu features flavors and recipes that are inspired by dishes from...*

C a m b o d i a

First

Spring Roll

*Rice vermicelli, basil leaf & pickled carrots inside a thin and crispy shell
served with a ginger garlic dipping sauce & cucumber relish*

Second

Duck Confit Salad

*Crunchy Napa cabbage, fresh mint and basil
lightly tossed with a traditional dressing of lime juice & fish sauce
topped with duck confit*

~ or ~

Lemongrass Mussels

*P.E.I. mussels steamed in a broth of coconut milk & ginger,
steeped with fresh lemongrass*

Third

Shrimp in Spicy Broth

*Corkscrew-cut shrimp sautéed with chilis, garlic & tamarind
enriched with stock, a touch of coconut milk, cilantro & lime
served with jasmine rice*

~ or ~

Hot & Cold Beef

*Pan-seared beef tenderloin in a sweet & savory pan sauce
served over jasmine rice and accompanied by fresh mint leaves, basil, cucumbers
& a bird's eye chili garlic sauce on the side*

Fourth

Passion Flowers

Cinnamon butter cookies with a touch of passion fruit

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