

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...*

S o u t h e a s t A s i a

F i r s t

Vegetable Spring Rolls

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

S e c o n d

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**

T h i r d

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**

F o u r t h

Lychee Sorbet