

Valentine's Day Menu 2007

Course 1 (choice of...)

Creamy taro and lobster soup
Or
Fresh spring rolls with nem nuong and pineapple
Or
Honey walnut prawns

Course 2

Roasted beet and mixed green salad with a champagne vinaigrette

Course 3

Moullard duck breast and duck confit crepe with caramelized chestnuts
Or
Grilled Willamette valley lamb chops with Chinese mustard greens
Or
Crispy seafood "purse" with banh hoi
Or
Hoisin ginger black cod with baby chives and ginger

Course 4

Vietnamese style banana cake with coconut rum sauce
Or
Chocolate gateau
Or
Blackberry and raspberry sorbets

***The cost is \$58 per person, not including tax and gratuity.
Menu subject to change.***