

**Asia**  
**Chinese New Year Menu**  
**Celebrating The Year of the Dragon**  
**Menu available Monday, January 16 through Saturday, February 11, 2012**

All Chinese New Year entrees are large portions meant for sharing

**Chef Alex's Shrimp Rounds**

Round shapes represent perfection all year round. Fresh shrimp seasoned, chopped then skillfully handwhipped then shaped into rounds and steamed. These light, fluffy rounds are topped with a clear sauce and served on a bed of Chinese Broccoli Rabe.

19.95

**Crispy Tofu Skin Roll**

The golden color and shape of the tofu rolls have the likeness of gold bars and represent wealth in the new year. Enoki, black mushrooms bamboo shoots napa cabbage, carrots and snow pea pods are stir fried then wrapped in paper thin pressed tofu and lightly fried. Served with a sweet & spicy Sichuan sauce on the side.

(this is vegan/vegetarian friendly)

\$19.95

**Crispy Whole Flounder**

Whole fish is a must for the traditional Chinese New Year meal. The Chinese character for fish is "yu" which is a homonym for the word that means abundance. Whole flounder is lightly coated with corn starch then fried to perfection. Fish is topped with julienned fresh ginger and scallions then finished with wok seared sesame oil and soy sauce. Flounder is easy to eat whole, meat comes off easily and it doesn't have pin bones that most other fishes have.

\$29.95

**Nien Gow Stir Fry**

This is a popular Chinese pasta for the holiday feast because the name "nien gow" is a homonym for a year of highs. Nien gow are bite size ovals made from sticky rice flour. (texture is similar to a gnocchi). Stir fried with chicken, pork, beef, lotus root, carrots, snow pea pods and Chinese black mushrooms.

\$18.95

**Seafood Bird's Nest**

Chinese New Year is also called the Spring Festival. The bird's nest is symbolic of Spring and a fresh start to the new year. A stir fry of Shrimp, Scallops, and Fillet of Grouper stir fried with broccoli, snow pea pods, carrots, baby corn, water chestnuts in a clear sauce. Served in an edible nest made with taro. Decorated with edible hand carved bird, this entrée is delicious to both sight and palate!

\$29.95

**Vegetarian Longevity Noodles**

These noodles are served because their long length represent longevity. They are similar to lo mein noodles but have a firmer texture. Noodles are stir fried with Chinese broccoli rabe, lotus root, bamboo shoots, snow pea pods and carrots. (this is vegan/vegetarian friendly)

\$12.95

**8 Ingredients Fried Rice**

To the Chinese 8 is the luckiest of all numbers because it sounds similar to the word to become rich. Chicken breast, roast pork, shrimp, scrambled eggs, carrots, snow pea pods, onions and broccoli stir fried with white rice and tastily seasoned. Fried rice is served authentic Chinese style without soy sauce.

\$10.95