

Chef Yung Le's *Fusion*
Valentines Dinner Menu

ALL MEALS INCLUDE:

BEVERAGE: One glass of Sparking Wine OR Sobon Estates Old Vine Zinfandel.

DESSERT: Choice of one - Chocolate Decadence OR Lemon Tart OR Crepe Suzetti

Chef's Special - \$37 / Person plus tax and gratuities

First Course

Pomelo and Grilled Prawn Salad

Segments of sweet Pomelo, Julienne Jicama, green apple, tossed with fresh Vietnamese herbs, chopped peanuts and fish lime vinaigrette on a bed of shrimp chips.

Second Course – Choice of ONE – NO substitutions

Duck Breast

Pan seared crispy duck breast with reduced port wine. Served with brown rice or mashed potatoes and sautéed vegetables.

Angus Pepper Steak

Pan-seared with green pepper corn and reduced Syrah wine sauce. Served with scallop potatoes and sautéed vegetables.

Fillet of Fish

Fillet of seasonal fish steamed with cilantro, lemon grass and lime zest. Served with brown rice or mashed potatoes and sautéed vegetables.

Chef's Bento Box of Flavors - \$30 / Person plus tax and gratuities

Choice of ONE – NO substitutions

Box One - Includes sample of Salmon curry, Eggplant and Wasabi noodles, served with steamed jasmine rice.

Box Two - Includes sample of Spicy Penang curry, Lamb Saag, and Wasabi noodles,, served with steamed jasmine rice.