

TASTING MENU AT THE ELEPHANT WALK

Four-course Menu - \$33.95*, Three-course Menu - \$29.95* (skip any course)

Starters

ROULEAUX (AVAILABLE VEGAN)

Two Cambodian spring rolls filled with ground pork, crushed peanut, beanthread noodles, carrot and onion; served with fresh greens and herbs for wrapping and tuk trey on the side for dipping

NATAING

Ground pork simmered in coconut milk with sliced garlic, crushed peanuts and chili pods; served with crispy jasmine rice

Second Course

SOUPE AUX TOMATES ROTIES A L'AIL

Roasted tomato and garlic soup garnished with home made croutons

SALADE CROQUANTE AU BLEU

Bib lettuce, frisée greens, Granny Smith apple, cherry tomatoes, toasted walnut and crumbled Gorgonzola blue cheese; dressed with balsamic vinaigrette

SALADE CAMBODGIENNE (AVAILABLE VEGAN)

Shredded cabbage, carrot and chicken with red bell pepper, onion, crushed peanut, mint, Asian basil and tuk trey

LEAH CHAH

Prince Edward Island mussels sautéed with garlic, Asian basil, red bell pepper, jalapeño, and scallion (gluten-free)

Entrées

KHAR SAIKO KROEUNG WITH SHANGHAI NOODLES

Braised boneless short ribs with Shanghai noodles sautéed with a medley of vegetables and beansprouts

CREVETTES AMRITA (AVAILABLE VEGAN WITH ORGANIC TOFU)

Natural shrimp sautéed in a lightly sweet Cambodian satay sauce with coriander, cumin, cardamom, galangal, cinnamon, ginger, peanuts, star anise and lemongrass; with button mushroom, onion and scallion

POULET À LA CITRONNELLE (AVAILABLE VEGAN WITH ORGANIC TOFU)

Sliced chicken breast sautéed with lemongrass, onion, red bell pepper and scallion; sprinkled with freshly roasted, crushed peanuts

SAUMON À LA CRÈME DE POIREAUX ET CHAMPIGNONS

Atlantic salmon filet pan-roasted and topped with julienned leeks and Shiitake mushroom in a savory garlic and shallot cream sauce, over steamed potatoes

PORC DIPLOMAT

Grilled pork tenderloin with a caramelized sauce of coconut milk, black pepper, and garlic; with grilled eggplant and wild lime rice

POULET RÔTI ET GRATIN DAUPHINOIS

Roasted bone-in chicken breast with a mushroom white wine reduction, potato gratin and sautéed leeks and spinach

LOC LAC

Sautéed, cubed beef tenderloin, lightly caramelized in black pepper, garlic and mushroom soy; served over shredded lettuce with a lime & black pepper dipping sauce

Desset

MOUSSE AUX FRUITS DE PASSION

Refreshingly tart and sweet passion fruit mousse served in an almond lace cup; garnished with fresh pineapple macerated in dark rum, sugar and lemon juice

LE PÉCHÉ AU CHOCOLAT

A rich, creamy, chocolate truffle cake perfectly paired with raspberry sauce

SELECT WINES

Try something special – and get a break at the same time! Order any of these wines and receive a \$20 Rewards Card

REDS:

- 10 **2005 Santenay 1^{er} Cru, Cyrot-Buthiau "Clos Rousseau"** (Burgundy) 85
Expressive, feminine Pinot from a classic vintage
- 11 **2005 Pinot Noir, Anthill Farms "Demuth Vineyard"** (Anderson Valley) 75
Wonderful balance between depth of flavor and an elegant frame, with a long finish
- 12 **2002 Cabernet/Merlot, Archipel** (Napa Valley, California) 75
Mayacamas Mountain vineyards give a clean, balanced distinctive structure
- 13 **2004 Cabernet Sauvignon, Benziger "Tribute"** (Sonoma, California) 99
Bio-dynamically farmed, with fine-grained tannin
- 14 **2008 Pleiades, Sean Thackrey "Old Vine"** (California) 69
Full, rich blend of Syrah, Viognier, Mourvedre and much, much, more
- 15 **1995 Hermitage, Chapoutier "Monier de la Sizeranne"** (Rhône Valley, France) 69
Full, rich blend of Syrah, Viognier, Mourvedre and much, much, more

WHITES:

- 1 **2005 Riesling Spatlese Trocken, Loosen "Ürzinger Würtzgarten Alte Reben"** (Mosel, Germany) 75
Bone-dry riesling from 90 year-old vines. Less than 100 cases produced
- 2 **2007 Silvaner, Horst Sauer "Eschendorfer Lump"** (Franken) 57
Intense and expressive, showing vineyard's great depth with fine minerality and full body
- 3 **2000 Riesling Grand Cru, Boxler "Sommerberg"** (Alsace, France) 62
Velvety-textured, this highly-detailed wine is complex, lush, and exceptionally long
- 4 **2006 Sancerre, Château de Sancerre** (Loire Valley, France) 62
Dry, with clean fruit flavors built on a European structure of crisp minerals
- 5 **2005 Chardonnay, Chateau St Jean "Robert Young Vineyard"** (Alexander) 59
Full-bodied, ripe, complex California Chardonnay
- 6 **2007 Chablis 1^{er} Cru, Séguinot-Bordet "Vailions"** (Burgundy) 67
Dry, extracted, textbook Chablis

* Prices do not include tax, gratuity or beverages.

An 18% gratuity will be added for parties of seven or more