

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

CREAM OF GARLIC SOUP

Pureed garlic with potatoes, chicken stock and cream; garnished with fried leeks

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

CROUSTILLANTS AUX POIRES ET CREVETTES FLAMBÉES

Crispy wontons layered with warm Bartlett pear and scallion, topped with natural shrimp flambéed with white wine, leeks and garlic

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 (tofu citronnelle is gluten-free)

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

Dessert

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

WHITES:

- 1 **2005 Riesling Spatlese Trocken, Dr. Loosen “Erdener Treppchen 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, GDR) 57
Intense and expressive, showing vineyard's great depth with fine minerality and full body
- 3 **2005 Riesling Auslese, Sybille Kuntz “Held”** (Mosel, Germany) 85
Off dry, with Intensely extracted pineapple and apricot flavors and long finish
- 4 **2005 Chardonnay, Marimar “Don Miguel Vineyard”** (Russian River) 59
Crisp with refreshing hints of pear and crushed rock.
- 5 **2007 Arneis, Ceretto “Blange Estate”** (Langhe, Italy) 49
Effervescent palate with good body and ripe tropical, apple and pear fruit. Arneis, which is indigenous to Piemonte, is notoriously difficult to grow, hence the name, which means "the difficult one" in Piemontese dialect.
- 6 **2007 Chablis 1^{er} Cru, Séguinot-Bordet “Vaillons”** (Burgundy) 67
Scintillating and beautifully refined with the energy and flinty palate expected of top-flight Chablis.

REDS:

- 10 **2005 Pinot Noir, Pellegrini “Olivet Lane Vineyard”** (Russian River) 55
Cola, cherry and dusty spice balance elegant touches of vanilla-oak.
- 11 **1998 Nuits-St. Georges, Joseph Drouhin** (Burgundy, France) 85
Fully mature, masculine Pinot from a classic producer.
- 12 **2001 Pinot Noir, Siduri “Pisoni Vineyard”** (Santa Lucia Highlands) 85
Saturated black cherry and raspberry with extract and intensity and moderate tannin
- 13 **2004 Cabernet Sauvignon Long Meadow Ranch** (Napa Valley) 75
Beautifully balanced wine with a Bordelaise sensibility – red, blue, and black fruit flavors, moderate alcohol, and a long, sophisticated finish.
- 14 **2006 Shiraz, Molly Dooker “The Boxer”** (McLaren Vale, Australia) 54
A Robert Parker favorite with rich and voluptuous tannins.

* Prices do not include tax, gratuity or beverages.

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