



PACIFIC RIM DINNER
Saturday, September 6, 2008

1st

Pad Thai

Shrimp, rice sticks, carrots, bok choy, bean sprouts, fried egg and peanuts in a sweet and spicy tamarind sauce finished with cilantro oil

2nd

Goi Cuon

Vietnamese mixed salad spring roll with two dipping sauces

3rd

Duck Breast

Hoisin and plum glazed Maple Leaf Farms duck breast over braised mung beans with house pickled Japanese eggplant

4th

Black Rice Pudding

(Kao Niow Dahm)

Black sticky rice cooked with coconut milk and palm sugar candied strawberry-mango syrup