

# Margaret Kuo's

Celebrating Chinese New Year on **January 25, 2009**

With Margaret's *James Beard Foundation Dinner in Wayne.*

Preparing the same menu as the one served last November when she was invited back as the Featured Chef by this prestigious New York Culinary Organization.

Exceptionally priced at \$75.00 per person, plus tax and gratuity. Wine pairing included.

## Menu

### Reception Delights

Shanghai Steamed Soup Bun

Peppercorn Duck Liver

Yi Kou Su (*Mini Scallion Puff*)

Tangy Filet Mignon Tidbits

### Appetizers

Traditional Double Happiness Starter

(*five Aroma Beef & Jumbo Shrimp w. Garlic Sauce*)

Mandarin Noodles with Seafood

### Entrees

Cold Water Lobster Tail w. Seasoned Seafood Sauce

Leg of Lamb Stew

(*Mildly Spiced w. Szechuan Chili Pepper*)

### Year of the Ox

### Dessert

Fresh Lily Bulb, White Cloud Ear and

Goji Berry Chilled Sweet Soup

*A Traditional Chinese dessert*

Highlighting the festivities will be a lion dance at 4p.m. and reception at 4:30 featuring traditional Chinese music.

