

# Margaret Kuo's

Enjoy our "Year of the Ox" gourmet dinner exclusively at all Margaret Kuo's Restaurants.

December 24 - February 28

Exceptionally priced at \$45.00 per person, plus tax and gratuity.

(serving a minimum of 2)

## Menu

Wine pairings are suggested only, and specially priced for an exceptional value.

### *Traditional 4 Happiness Appetizer Plate*

Chateau Ste Michelle Pinot Gris, Columbia Valley, Washington, 2006 8/32

### *Margaret's Signature Soup Bun*

Angove Chardonnay, Limestone Coast, Australia, 2006 9/35

### *Royal Peking Duck*

Chateau D'Armailhac, Pauillac Bordeaux, 2004 12/45

### *Mandarin Cold Water Lobster Tail with XO sauce*

(served at The James Beard Foundation)

Dr. Loosen Reisling by Chateau Ste Michelle, 2006 15/55

### *Kobe Beef Medallions*

Howell Mountain Zinfandel, Napa California, 2001 19/75

### *Fresh Lily Bulb White Cloud Ear and*

### *Goji Berry Chilled Soup*

(served at The James Beard Foundation)

Dow's 10 year tawny Oporto Portugal 6/65

Year of the Ox



All wines 5 oz pour with the exception of port (2 oz)