

**WP24**

**Celebrates the Lantern Festival  
And  
The Year of the Dragon**

*Chi fan le mei you?*

**Wild Mushroom and King Crab “Hot and Sour” Soup**

Sweet Prawn Dumpling, Thai Basil, Toasted Almonds, Fried Ginger

*The single dumpling represents the Moon, our honoree for this celebration.*

**Five Blessings of the New Year:**

Szechuan Chicken Dan Dan, Crystal Chive with Alaskan King Crab, Pork Belly Potstickers, Shrimp and Lobster Har Gow, Curried Seafood Shu Mai

*A tasting of Dumplings to bring luck and prosperity.*

**Whole Sea Bass Baked in a Fragrant Salt Crust**

Ginger-Garlic-Shallot Sauce, Flat Chive Longevity Noodles

*The Chinese word for fish (“yu”) sounds like the word for “wish” and “abundance.” In this case, we present a Black Bass whole and served tableside without knives, a symbol of bad luck. The accompanying Flowering Chives symbolize eternity, and the Longevity Noodles beckon a long life. Make sure not to cut them!*

**A New Year’s Gift:**

Tangerine Sorbet in its Shell

*A traditional gift to invite Wealth and Fortune...*

**Whole Cantonese Style Roast Duck**

Fresh Bao Buns, House Hoisin, Red Wine Reduction

*The Peking duck symbolizes fidelity, and is a popular treat for New Years. In China, you will see the windows of restaurants filled with hanging roasted ducks during the celebration.*

**Kobe Beef Stir Fry**

Dried Tangerine Peel Sauce, Chile, Eggplant, Crispy Spinach

*The delicate texture of the fried spinach is like that of the paper lanterns that adorn the holiday. The tangerine brings wealth and luck.*

*\$150 per person*

*Gung Hay Fat Choy!*

**Chef de Cuisine** John Lechleidner    **Pastry Chef** Cassie Ballard