

Margaret Kuo's

Wayne Restaurant

CELEBRATES

4715 | Year of the Rooster

7 COURSE CHINESE NEW YEAR GOURMET DINNER WITH OPTIONAL WINE PAIRINGS

MARGARET'S 4715 NEW YEAR HOR D'OEUVRES PLATE

- Propitious Shrimp Cocktail
- New Year Crystal Pork Appetizer
- Chinese Broccoli Flavored with Oyster Sauce

OPTIONAL WINE PAIRING: Charles Krug Chardonnay,
Carneros, California 2015

DONQUAI CHICKEN SOUP IN MINI TOURRINE

White Meat Chicken Simmered with the Therapeutic Herb of Donquai and Goji Berry. *It's Deliciously Herbal*

MARGARET'S SIGNATURE TEA SMOKED DUCK SERVED WITH STEAMED LOTUS BREAD

OPTIONAL WINE PAIRING: Henry Fessy Beaujolais-
Village Vieilles Vigne, Beaujolais, Burgundy, France 2015

KOBE BEEF CASSEROLE

Slices of Marbled Kobe Beef Simmered with Kinoki
Mushroom and Sweet Potato Cellophane Noodle

OPTIONAL WINE PAIRING: Willamette Valley Vineyard
Pinot Noir, Whole Cluster Fermented, Oregon 2015

PANSEARED FRESH SEA BASS IN MARGARET'S PROPRIETARY TANGY SAUCE

CHEF'S NEW YEAR RACK OF LAMB

OPTIONAL WINE PAIRING: Finca Origen Malbec,
Grand Reserva, Mendoza, Argentina 2013

TRADITIONAL NEW YEAR SWEETS

OPTIONAL WINE PAIRING: Cockburn LBV Port 2009



\$65 per person **OR**
\$100 with wine pairings
plus tax and gratuity

Serving from 12/26/16 thru 3/5/17

Margaret Kuo's Wayne
175 E. Lancaster Avenue, Wayne | 610-688-7200