

Margaret Kuo's

Restaurant & Sushi Bar

A "BEST OF PHILLY" & CRAIG LABAN'S 3 BELLS RESTAURANT



7-Course CHINESE NEW YEAR GOURMET DINNER

郭夫人戊戌年禧特餐

戊戌三拵 *Margaret's Three in One Appetizer Plate*

- 拌飲川味牛 - Szechuan Drinkers' Beef
- 橘味明蝦片 - Citrus Flavored Shrimp Cocktail
- 白玉脆山藥 - Nephrite Mountain Yam

*Optional Wine Pairing: *Chateau Pilet White Bordeaux, Bordeaux, France 2015*

芙蓉雞濠豆尖湯 *Velvet Chicken Consommé with Snow Peapod Shoots*

Margaret exemplifies that contemporary culinary art can be found in traditional cooking technic.

北京鴨卷 *Signature Peking Duck*

*Optional Wine Pairing: *Mud House Pinot Noir, Central Otago, New Zealand 2015 (Wine Spectator Top 100 Wine 2016)*

王府對蝦 *King of Prawn Paid Homage:*

Rare Jumbo Prawn Sautéed in a Delicate Sauce

*Optional Wine Pairing: *Valkenberg Gewurztraminer, Rheinpfalz, Germany 2015*

臺北香腸蛋炒飯 *Taiwanese Sausage Fried Rice with Egg*

東瀛清酒烹牛柳 *Peking Filet Mignon with Sake Infused Reduction*

*Optional Wine Pairing: *Intrinsic Cabernet Sauvignon, Columbia Valley, Washington 2015 (Wine Spectator Top 100 Wine 2016)*

年禧甜品 *Traditional New Year Dessert*

*Optional Wine Pairing: *Band's 10 year Malmsey, Maderia, Portugal*

Celebrating
CHINESE NEW YEAR
4716
YEAR
OF THE
DOG



Serving a minimum of
2 people.

Exceptionally priced at
\$75 per person or \$110
with wine pairings, plus
tax and gratuity.

This Menu Served Exclusively at Margaret Kuo's Wayne Restaurant

Served through the 15th day of the Chinese New Year (Lantern Festival) when the New Year celebration reaches its crescendo. This year it coincides with March the 11th on the Western Calendar.