TINY PYRAMID HOLIDAY MENU

FIRST COURSE:
CHOICE OF STARTER

SALAD
mixed greens, carrot, cucumber, tomato
+ our house ginger sesame dressing

SOUP
cream of corn with bleu crab meat.
(available w/out crab)

SECOND COURSE:
CHOICE OF APPETIZER

BAKED LOBSTER AVOCADO:
baguette topped w/ lobster meat, sweet chili aioli + mozz cheese.
served over avocado spread, alfalfa sprout, minced apples + tomato

BAKED OYSTER:
fresh oysters baked with sweet chili aioli + mozzarella cheese.
garnished w/ alfalfa sprout + julienne carrot

SOFT SHELL CRAB:
deep fried and panko crusted soft shell crab,
served with sweet chili aioli sauce and side salad.

MENU "A" ENTREE
$48

BAKED SALMON
served w/ mashed potato, julienne carrot + red bell in citrus sweet chili butter sauce

CLASSIC HEN
baked cornish hen served w/ mashed potato, sweet pea + red bell in rosemary cream sauce

CRYING BELLY
braised pork belly served w/ mashed potato w/baby mushroom, sun dried tomatoes + baby bok choy, in a five spice cream sauce

FISHERMAN POT PIE
puff pastry w/ salmon, scallop, shrimp, bamboo, eggplant, zucchini + red bell in light green curry sauce

CHEESE RAVIOLI
cheese ravioli topped w/ lobster meat, eggplant, red bell, and zucchini in a tomato cream sauce

FOURTH COURSE:

Your choice of any dessert from our showcase!

MENU "B" ENTREE
$58

BRAISED DUCK
braised duck leg served w/ mashed potato + red bell in five spice red wine sauce

LAMB WELLINGTON
lamb chops wrapped in puff pastry, served w/ red bell, sweet pea + mashed potato in black pepper cream sauce

POACHED LOBSTER TAIL
poached maine lobster tail served w/ linguine, red bell + shiitake mushroom in white wine beurre blanc sauce

DOUBLE POACHED LOBSTER TAIL
[additional $15.00]
two maine lobster tails served w/ linguine, red bell + shiitake mushroom in white wine beurre blanc sauce

FOURTH COURSE:

Your choice of any dessert from our showcase!

SIDES

MINI BREAD	$5
RICE	$3
STEAMED VEGGIES	$3

*vegetarian and/or allergy restrictions can be accommodated upon request. please ask your server.