

Sunday Dinner Selections

ASIAN TAPAS

Grilled Beef or Chicken Satays marinated in lemongrass, Asian herbs served with pickled vegetables <i>Recommendation: Kunde, Cabernet Sauvignon, or Iron Horse Chardonnay, by the glass</i>	9.00
Crispy Rice Paper Roll filled with chicken, black mushrooms, carrots, jicama and vermicelli, lemon chili oil liaison <i>Recommendation: Dr. Loosen "L", Riesling, by the glass</i>	9.00
Crispy Shrimp Mousse served with duo of kiwi and strawberry sauce <i>Recommendation: Laurent Perrier, Brut, Champagne by the glass</i>	9.50
Ahi Tuna Taco – Seared Ahi Tuna with tomatoe relish, papaya, cilantro; sweet chili sauce <i>Recommendation: Domaines Schlumberger, "Fleur" Gewürztraminer, Alsace, by the glass</i>	14.95
New Zealand green lip mussels, broiled with Asian pesto, garlic crostini <i>Recommendation: Seresin, Marlborough, Sauvignon Blanc, New Zealand, by the glass</i>	11.50
Tapas Sampler –Coconut prawn crab puff, chicken dumpling and beef satay <i>Recommendation: Domaine Schlumberger "Fleur" Gewürztraminer, by the glass</i>	11.95

S O U P S

Lemongrass Mushroom Soup <i>Gewurztraminer, Domaine Schumberger "Fleur", by the glass</i>	9.00
Corn Soup with crab meat <i>Recommendation: Iron Horse, Chardonnay, by the glass</i>	9.00

S A L A D S & S A S H I M I

Cured Beef Carpaccio, arugula, red onion, capers and lemongrass dressing <i>Recommendation: Beringer, White Zinfandel, by the glass</i>	12.95
Sashimi – Yellow Tail thinly sliced with Daikon radish citrus soy ponzu dressing <i>Recommendation: J, Brut, Sparkling Wine, by the glass</i>	15.00
Warm Lobster Mango Salad in light miso dressing <i>Recommendation: Ruffino, Pinot Grigio, by the glass</i>	45.95
Salmon Tartar – Spicy salmon tartar on cordon of cucumber crown with quail eggs <i>Recommendation: J Sparkling Brut, by the glass</i>	13.95
Tuna Roll – seared tuna cucumber roll with wasabi aioli, tobiko caviar, citrus soy ponzu dressing <i>Recommendation: J Sparkling Brut, by the glass</i>	14.95
Crispy sliced filet of sole with vietnamese cole slaw <i>Recommendation: Seresin, Marlborough, Sauvignon Blanc, New Zealand, by the glass</i>	13.95
Hawaiian Ahi Tuna, encrusted in coriander and seared, served with arugula salad in cranberry vinaigrette and a sweet & spicy plum dipping sauce <i>Recommendation: Domaines Schlumberger, "Fleur" Gewürztraminer, Alsace, by the glass</i>	14.95

L A R G E P L A T E S

Kung Pao Chicken- Roasted cashews, red and yellow pepper and red onions <i>Recommendation: Jarvis "Finch Hollow Vineyard", Chardonnay, Napa Valley</i>	17.50
Crispy chicken breast with shallot basil lemon sauce <i>Recommendation: Domaine Bouchard Pere et Fils, bourgogne, by the glass</i>	21.95
Roasted Filet of Sole with shiitake mushrooms, roasted corn, baby bok choy, and wasabi rice cake; sesame miso emulsion <i>Recommendation: Trimbach, Pinot Gris</i>	22.95
Filet Mignon with ponzu glaze over leek mashed potato, portabella mushrooms and cipollini onions <i>Recommendation: Honig, Napa Valley, Cabernet Sauvignon</i>	38.95
Braised Short Ribs with port wine glaze, roasted portabella mushrooms and wasabi cake <i>Recommendation: Stags Leap, Napa Valley, Petit Syrah</i>	23.95
Chicken Roulade wrapped with sun dried tomatoes, herbs, spinach, in light pesto peril sauce <i>Recommendation: Seresin, Marlborough, Sauvignon Blanc, New Zealand, by the glass</i>	21.95
Shaken Beef – Glazed beef tenderloin, lettuce, red onion and tomato salad with rasberry vinagrette <i>Recommendation: Terrabianca Campaccio, Italy</i>	23.95
Grilled yuzu shrimp with angel hair pasta in tamarind basil tomato sauce <i>Recommendation: Trimbach, Pinot Gris</i>	22.95

FROM THE SECRET KITCHEN

AN's Famous Roasted Crab – Cracked Whole Roasted Dungeness Crab, AN's garlic sauce and secret spices <i>Recommendation: Chablis, Domain William Fevre</i>	41.95
Charbroiled Royal Colossal Tiger Prawns served with AN's Famous Garlic Noodles <i>Recommendation: Chalk Hill Chardonnay, Sonoma Valley</i>	39.95

LIGHT VEGETARIAN

Buddha Roll – Shiitake mushroom, water chestnuts, roasted bean curd, baby carrots, and tender cabbage	9.00
Ratatouille Eggplant with tofu and ginger	15.95
Buddha's Delight – Sugar snap peas, baked tofu, asparagus, shiitake mushrooms, oyster mushrooms, carrots and bok choy with jus of vegetables	15.95
Organic Green Salad of watercress frisee, mache, vine-ripened tomatoes, sliced apples and pears; lemongrass vinaigrette	14.00