

Celebrate Chinese New Year 4708
The Year of the Tiger

CinCin chefs were invited to presented a banquet at the
James Beard Foundation in New York City in January 2010.
Some of the JBF Banquet dishes are in this menu.

🌀 Banquet Menu 🌀

Hors D'Oeuvre Trio

Pan-Fried Pheasant and Mushroom Dumplings
Firecracker Crabmeat Cream Cheese Wontons
Grilled Spicy Tamarind Shrimp

Wok-Tossed Champagne Lobster

Fresh Maine lobster, jumbo shrimp, shiitakes, snow peas
in a ginger-scallion-champagne sauce

Roasted Chilean Sea Bass

With dill-pine nut crust, kimchi-striped bass cake, Chinese broccoli tips,
saffron-pine nut-rice wine sauce

Jasmine Tea-Smoked Duck

With pan-roasted kabocha Japanese pumpkin and Brussels sprouts,
duck sausage, kumquat and honeyed cashews

Wok-Seared Filet Mignon Medallions (Spicy)

With asparagus, fresh corn, onion, sweet pepper,
in a Shaoxing rice wine-Szechuan bean sauce

Saffron Infused Vegetable Fried Rice

With fresh corn, snow peas, tomato, onion, egg, Thai basil and scallions

Valrhona White Chocolate Torte

With yuzu curd, and green tea mousse, accompanied by Chinese New Year Cake

\$49.00 per person – Minimum of 4 Reservation suggested
From February 12, to March 20, 2010