



YANGMING GOURMET DINNER

\$46⁰⁰ PER PERSON • FOUR PERSONS MINIMUM

For those who wish to experience the ultimate in Chinese and Continental culinary arts, our chef will prepare an exceptional eight course dinner. The ingredients, flavors, aroma and colors of each course are artfully prepared to achieve the Oriental ideal of variety, harmony and completeness.

Please ask a member of our experienced staff for details and a sample menu.

A HISTORY OF THE YANGMING BUILDING

The first known building on the site of what is now Yangming was a tavern, licensed in 1765 to Peter Evans. In 1773, new owner Jacob Wynkoop changed the name to the "Seven Stars" and hung out a sign picturing the Big Dipper. During its colorful history, the tavern was also called "The Rose and Crown," a name borrowed from Oliver Cromwell's coat of arms.

In 1831, the "Old Store" was built on the triangular site bound by County Line Road and Old Lancaster Road (now Conestoga Road). It was later renamed the General Store, and operated by Thomas Crosely and his wife. The store again changed hands in 1869, when it also housed the West Haverford Post Office.

In 1896, new owners Jessie Weaver and Milford Baldwin ran the "Baldwin Store." Later, it became a grocery and feed store. The upstairs loft served as a community gathering place and a setting for prizefighters and minstrel shows. Bryn Mawr fight fans saw Jack Johnson fight here before he became World Champion.

In the 1930's, the building again housed a restaurant, the Conestoga Mill. Ownership changed on four more occasions before Gus Avgerinos took over the restaurant in 1979.

In April 1990, I bought the restaurant. After a major interior and exterior renovation, the restaurant re-opened one year later as Yangming, which means "sunny, bright and happy." Eleven years later, Yangming has again been fully renovated, and continues to pursue the highest standard of culinary art and innovation.

I look forward to serving you the finest cuisine in a warm and elegant setting, now and in the years ahead.

Michael M. Wei

Recent renovations to our elegant Continental Room have dramatically enhanced the great hall, which will accommodate private parties of up to 200 guests.

www.yangmingrestaurant.com

DINNER MENU

APPETIZERS

CRISPY SPRING ROLLS Stuffed with shrimp, chicken and vegetables	4.50
☛ STEAMED CRABMEAT SAUMAI	8.50
PAN-FRIED TRI-MUSHROOM DUMPLINGS With shiitake, portabella and cremini mushrooms, jalapeño peppers and bleu cheese	7.95
STEAMED OR PAN-FRIED PORK DUMPLINGS	6.95
BARBECUED BABY SPARERIBS Brushed with our chef's special spicy barbecue sauce	9.50
CHAR-GRILLED SATAY LAMB Tender sliced lamb marinated with satay barbecue sauce and char-grilled	8.50
☛ GRILLED THAI CHICKEN With a spicy peanut vinaigrette	6.95
GOLDEN CRABMEAT PURSE Filled with jumbo lump crabmeat and cream cheese with a tangy chili sauce	10.95
JUMBO SHRIMP IN CRISPY SHREDDED PHYLLO DOUGH With coconut, accompanied by a trio of special dipping sauces	9.50
CHINESE PIZZA	4.50
CHICKEN CURLS IN LETTUCE Minced chicken, fresh water chestnuts, mushrooms, celery and pine nuts, served in a lettuce cup	9.50
☛ SPICY VEAL RAVIOLI In spicy olive oil, jalapeño peppers, ginger and garlic vinaigrette	6.95
POACHED SZECHUAN SEAFOOD DUMPLINGS Filled with shrimp and scallops in a spicy sesame sauce	6.95
DIM SUM SAMPLER FOR TWO Spring roll, pork pot stickers, tri-mushroom pot stickers, and Szechuan seafood dumplings	12.95

SALADS

☛ MIXED GREEN SALAD In a light raspberry vinaigrette	5.50
CAESAR SALAD WITH ASIAN PEAR With diced chicken tenders, crispy romaine, Parmesan croutons in a classic dressing	7.95
PEKING DUCK SALAD With artichoke hearts and green salad in a peppery olive oil vinaigrette	8.50
CRABMEAT AND MANGO SALAD Jumbo lump crabmeat, fresh water chestnuts, red onion and mint in a spicy Thai basil vinaigrette	10.95
☛ ANGEL HAIR WITH SPICY SESAME SAUCE	5.95

SOUPS

YANGMING WONTON SOUP	3.25
EIGHT INGREDIENT HOT & SOUR SOUP	3.25
SHRIMP COCONUT SOUP With shiitake mushrooms, glass noodles, galangal, lemongrass, leeks and Thai basil	5.95
SEAFOOD VEGETABLE SOUP FOR TWO	10.95

VEGETABLES & TOFU

☛ MIXED SAUTEED VEGETABLES	10.95
☛ SPICY SZECHUAN STYLE STRING BEANS	10.95
CHINESE EGGPLANT & TOFU IN A SPICY THAI BASIL SAUCE	12.75
BUDDHA'S DELICACY Thin tofu stuffed with steamed Chinese vegetables in a hot, gingery garlic sauce	13.75

MEAT

FOUR FLAVOR BEEF	13.75
Sliced beef with mushrooms, broccoli, leeks and young ginger in a lemongrass sauce	
SPICY SZECHUAN SHREDDED BEEF	13.75
Juliened beef sauteed with shredded celery and carrots in a Szechuan pepper sauce	
SPICY ORANGE BEEF	17.75
Tender sliced beef delicately sauteed in a hot orange peel sauce	
GRILLED FILET MIGNON	26.75
Marinated with Szechuan peppercorn and stone-ground mustard with cremini mushrooms and a teriyaki cabernet reduction	
SPICY WILD-PEPPERED LAMB	15.75
Sliced tender lamb, oyster mushrooms and artichoke hearts in a wild pepper basil sauce	
MONGOLIAN LAMB	15.75
Slices of tender leg of lamb and scallions sauteed with Mongolian barbeque sauce	
GRILLED ASIAN SPICE-RUBBED RACK OF LAMB	26.75
With lemongrass and rosemary demi-glaze	
🍴 VEAL ESCALLOPS WITH BLACK BEAN SAUCE	15.75
Escallops of tender veal sauteed with leeks, shallots and herbs in a rice wine black bean sauce	
🍴 VERY SPICY FIRECRACKER VEAL	15.75
Tender escallops of veal sauteed with snow peas and fresh basil in a peppery jalapeño tomato sauce	
MANDARIN SWEET & SOUR PORK	13.75
In a classic Mandarin sweet and sour sauce	

CHEF'S SURPRISE DINNER

\$36.⁰⁰ PER PERSON • TWO PERSONS MINIMUM

Let our chef create a memorable evening of gourmet dishes for you.

POULTRY

WOK-SEARED STUFFED MIRIN CHICKEN	16.75
Chicken breast stuffed with shiitake mushrooms, jicama and shallots, served with grilled Chinese eggplant and a mirin mushroom reduction	
🍴 SLICED CHICKEN WITH VEGETABLES	12.95
With shiitake mushrooms, snow peas, broccoli, water chestnuts and carrots in white wine sauce	
CHICKEN AND CASHEWS	13.95
Diced chicken with toasted cashews in a lemongrass oyster sauce	
MU-SHU CHICKEN	13.95
Shredded chicken sauteed with cabbage strips, wood mushrooms and egg, served with Hoisin sauce and four Mandarin pancakes	
SPICY SZECHUAN SESAME CHICKEN	13.95
Sliced white meat chicken stir-fried with a spicy sesame sauce	
SPICY TARRAGON CHICKEN WITH SHIITAKE MUSHROOMS	14.95
Sliced chicken, shiitake mushrooms and snow peas in a chili tarragon sauce	
🍴 VERY SPICY RAINBOW WILD-PEPPERED CHICKEN	13.95
Shredded chicken with snow peas, wild mushrooms and zucchini in a peppery rice wine sauce	
GENERAL TSO'S SPICY CHICKEN	14.95
Tender morsels of chicken in an ethereal blend of spices to impart the merest crispness and exquisite flavor	
MANGO CHICKEN WITH MIRIN BRANDY SAUCE	15.95
With fresh water chestnuts, oyster mushrooms and sweet red pepper	
PEKING DUCK	(half) 18.75
The imperial court experience: our chef slices a whole duck at your table.	
Can be ordered anytime without advance notice.	
	(whole) 37.50

SEAFOOD

<p>🍴 JUMBO LUMP CRABCAKES With fresh basil and white wine mustard sauce</p>	20.95
<p>GRILLED SCOTTISH SALMON Filet of salmon rubbed with garlic and Asian herbs, grilled and served in a rice wine black bean sauce flavored with leeks, shiitake mushrooms and sun-dried tomatoes</p>	19.95
<p>SKILLET-SEARED ATLANTIC YELLOWFIN TUNA Center-cut sushi-grade tuna marinated with mirin, garlic and ginger, seared rare and served with mirin sake syrup and wasabi oil</p>	24.95
<p>🍴 STEAMED WHOLE FISH With shiitake mushrooms, scallions and Chinese herbs</p>	MARKET PRICE
<p>🍴 SHRIMP AND SCALLOPS WITH VEGETABLES With shiitake mushrooms, water chestnuts, broccoli and snow peas in a light lemongrass sauce</p>	16.95
<p>SPICY SAKE BLACK BEAN SHRIMP With grilled Chinese eggplant, oyster mushrooms, shallots, zucchini and red peppers</p>	16.95
<p>WOK-TOSSED MUSTARD COCONUT SHRIMP Crispy jumbo shrimp in a mustard coconut sauce topped with house-made toffeed pine nuts</p>	17.95
<p>WOK-SEARED BRANDY MISO SHRIMP With shiitake mushrooms and spinach</p>	18.95
<p>JUMBO SHRIMP WITH HONEY WALNUTS Crispy outside, tender inside, sauteed in a special garlic sauce topped with house-made honey walnuts</p>	17.95
<p>VERY SPICY GUN POWDER SHRIMP Jumbo shrimp with water chestnuts in a hot, gingery tomato sauce</p>	17.95
<p>LOBSTER WITH SAFFRON & THAI HERBS Fresh semi-shelled lobster with coconut, curry, saffron, galangal and Thai basil sauce, with shrimp & shiitake mushroom ravioli</p>	MARKET PRICE
<p>SIZZLING TRIPLE DELIGHT Shrimp, chicken and beef sauteed with vegetables and served on a sizzling hot platter</p>	17.95
<p>SEAFOOD IN FLOWER BASKET Fresh lobster meat, jumbo shrimp and scallops with fresh vegetables and herbs sauteed with ginger and garlic and served in an intricate noodle basket</p>	19.95

PASTA & RICE

	APPETIZER	DINNER
<p>🍴 ANGEL HAIR PASTA AND SHRIMP With fresh basil, garlic and sesame sauce</p>	9.50	15.95
<p>SPICY PAD THAI WITH JUMBO SHRIMP With vegetables and crushed peanuts in a spicy squid sauce</p>		13.95
<p>🍴 SPICY RICE VERMICELLI SINGAPORE STYLE With shredded chicken, snow peas, wild mushrooms, and carrots with a touch of spicy curry powder</p>		11.50
<p>SUB-GUM LO-MEIN Soft noodles sauteed with shrimp, roasted pork, chicken, bean sprouts and scallions</p>		9.95
<p>CRABMEAT AND SHRIMP FRIED RICE With jumbo lump crabmeat, shiitake mushrooms, snow peas, saffron and Thai basil</p>		15.95

Brown rice available with entrees upon request.

SPARKLING OR STILL BOTTLED WATER (SMALL) 3.50 (LARGE) 5.95

🍴 These items are low in cholesterol and fat, and moderate in sodium and calories.

The Winner's Choice is a program of the Main Line Health family of hospitals—The Bryn Mawr Hospital, Bryn Mawr Rehabilitation, The Lankenau Hospital and Paoli Memorial Hospital—with support from ARA Services.

18% gratuity will be added to all parties of 10 or more