

# Chef Chu's Chinese New Year Feast 2010

## Menu

Thomas Fogarty

### *New Year Sweet Treats*

Candied fruit & nuts for nibbling

### *Whole Roast Suckling Pig*

Crackling-skin roasted suckling pig,  
carved table-side, served with six condiments

### *Soup: Chrysanthemum Blossom*

Hand-shredded chicken, winter bamboo shoots & other  
special goodies in a rich thick superior broth

### *Whole Quail Stuffed with Taro Nuggets*

Semi-boneless whole quail filled with savory soft taro cubes,  
served in a nest of crisp julienned taro & piquant watercress

### *Maine Lobster Tail with Yuen Pao*

Half Maine lobster tail served with a spicy wine-garlic sauce  
& crisp won tons called (*yuen pao* = gold nuggets)

### *Seared Rack of Lamb Medallions*

#### *on a Pineapple Crown*

A marinated rack of lamb medallion served over a glazed  
pineapple ring symbolizing "luck is coming to you"

### *Shanghai-style Jai*

A traditional vegetarian delight (or good luck blessing)  
with *kao fu* (glutinous rice puffs), soy bean sprouts &  
*fat choy* (black hair moss)

### *Crispy Flounder with Pepper-Salt*

Fish signify abundance—tender flounder filets tossed with  
onion & pepper-salt served over crisp-fried carcass bones

### *Chinese Rice Porridge (Juk) with*

#### *Four Condiments*

Traditional rice porridge (*jook* or *juk*) simmered with  
roast pork bones, eaten with four select condiments,  
provides a comforting ending to a great meal



### *Dessert: Poached Bosc Pear in Herbal Syrup*

Delicate poached Bosc pear (*li*) poached in a rich herbal  
loquat syrup—*li* portends a profitable year & the  
rejuvenation of your spirit & health

*Thanks for Celebrating with Us*