A "BEST OF PHILLY" &
CRAIG LABAN'S 3 BELLS RESTAURANT

Margaret Kuo's

Wayne Restaurant

CELEBRATES 4713

YEAR OF THE RAM

7 Course

CHINESE NEW YEAR GOURMET DINNER MENU

Margaret's 4713 New Year Hors D'oeuvres Plate
Crystal Sea Scallop with Goji Berries
Sesame Baby Ribs
Asparagus and Lotus Root
Optional Wine Pairing: Zonin MOSCATO, Puglia, Italy 2012

Peking Duck Square
Served with Steamed Lotus Bread
Optional Wine Pairing: Monterey CHARDONNAY, Central Coast, California 2013

Taiwanese Wedding Soup
Margaret's Version of a Taiwanese Shrimp and Fish Balls Soup with a delectable stock

Lobster with Mung Bean Vermicelli in Delicate Peking Scallion and Garlic Sauce
Optional Wine Pairing: Louis Latour PINOT NOIR "Valmoissine", Coteaux de Verdon, France 2011

Cheng-du Fish Filet in Mildly Pungent Sauce
A Southwestern Chinese culinary specialty, refined by Margaret's creative touch. Parties of 4 or more can substitute this dish with Shanghai Style Steamed Whole Fish with Ham.

Mandarin Filet Mignon in Wine Sauce
Optional Wine Pairing: Norton MALBEC, Mendoza, Argentina

Traditional New Year Sweets
Optional Wine Pairing: Dow 10 year TAWNY PORT

The featured wine pairings are part of our collection that has received Wine Spectator Magazine's "Award of Excellence" for 7 straight years.

Exceptionally priced at $65.00 per person or $95 with wine pairings, plus tax and gratuity. Serving a minimum of 2 people.

This Menu Served Exclusively at Margaret Kuo's Wayne Restaurant

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Served through the 15th day of the Chinese New Year (Lantern Festival) when the New Year celebration reaches its crescendo. This year it coincides with March the 8th on the Western Calendar.