

# “Terra Cotta Warriors”

Four Course Regional Chinese Tasting Menu  
Menu available from November 4, 2009 – March 31, 2010\*



\$49 per guest

*Includes complimentary ticket to Terra Cotta Warrior Exhibit  
Silk Road Beverage pairings an additional \$18 per guest*

## Guangdong Tea Noodles

chilled "chaye dan" - ginger & ginseng tea poached egg,  
housemade tea infused "mien" noodles

*pairing:*

**Green Dragon**

*Imperial vodka, ginger syrup, lemon, green tea "foam"*

## Shaoxing Spicy Clams & Smoked Pork

Virginia littleneck clams sautéed with chilis, garlic, dark soy,  
shaoxing wine, scallions, and local, all natural pork

*pairing:*

**Harbin Beer**

*China*

## Mongolian Hot Pot

local, all natural lamb, pork, and beef skewers served in a  
ginger scallion lamb broth with bean curd

*pairing:*

**Cono Sur Pinot Noir**

*Chile*

## Mandarin "Ma Lai Go"

mandarin orange sorbet, lychee,  
steamed cinnamon sponge cake, rock candy almond brittle

*pairing:*

**Kluge Chardonnay "Cru"**

*on the rocks, twist of orange*

*Albemarle, VA*

*\* Chef Miller will be updating the regional Chinese dishes seasonally; so this menu may vary through March, 2010.*