

Washington D.C.



CHINESE LANTERN FESTIVAL

WINE DINNER

February 21, 2019

6:30p | \$50 per guest

HOUSEMADE PORK DUMPLINGS

PICKLED GINGER, SOY-HOISIN SAUCE

Ginger-Plum Champagne Cocktail

HOT & SOUR SOUP

PORK, SMOKED TOFU, SHIITAKE MUSHROOM

AtoZ Pinot Noir

GARLIC SHRIMP NOODLES

TIGER SHRIMP, RICE NOODLES, GARLIC-GINGER CREAM SAUCE

Trapiche Oak Cask Chardonnay

BBQ SOY SPARE RIBS

SWEET & SPICY SLAW

Allegrini Palazzo Della Torre

Corvina Veronese 70%, Rondinella 25%, Sangiovese 5%

CHINESE NEW YEAR CAKE

SWEET COCONUT, VANILLA WHIPPED CREAM

Sandeman Character Medium-Dry Sherry

RESERVATIONS: (216) 791-6500

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