



Dinner at Kim's Kitchen

east meets Kim's

Saturday, April 26, 2008 7:00 pm



Vegetable Samosas

Delicate pastry packets filled with potatoes, vegetables and Indian seasonings.

Beef Carpaccio Salad

Tender slices of beef filet rolled in seasonings and seared and served very rare on a bed of mixed baby greens. Spices of the East are prominent here – coriander, chilis ginger, lime, sesame and soy.

Lemon Ginger Ice

Cleanse the palate for the main course.

Pistachio-Crusted Salmon with Orange Jalapeno Sauce and Julienned Carrots and Peppers

Chocolate Ginger Tart

Decadent chocolate with a hint of ginger – served with preserved ginger.

Pineapple Polenta Cake

A bit sweet, a bit crunchy, a bit of heaven. Juicy pineapple cooked in a polenta dream.



\$50 per person plus tax and gratuity (B.Y.O.B.)

Dinner at Kim's is a monthly dinner offered at community tables in our store front. This prix fixe menu, offered to 20 guests, changes each month to a different theme from a different region. Guests are seated at community tables where each course is served either family style or individually plated, based on the course.

Reservations are limited to 20 guests, must be made in advance and will be accepted through Tuesday, April 22. If Saturday evening sells out, we may open Friday evening as well.

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