

November, 2009
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BASIL & CHIVES RESTAURANT NEWSLETTER

Front Page:

- Learn about our food
- Up-coming events



Second Page:

- Dinner Theater and Entertainment
- Promotions
- Important Updates

www.basilandchivesrestaurant.com

360-794-4000

info@basilandchivesrestaurant.com

Hours: Tues-Sat: 5 to 9:30

Reservations Recommended

A Food Lesson from Chef Minh

What is Kurobuta Pork?

Kurobuta pork, also known as berkshire pork, is a special breed of pork raised to be the most juiciest, tender, and flavorful piece of meat. This differs from regular store bought pork due to its finer marbeling content and shorter muscle fibers. Short muscle fibers and finer marbeling content equals tenderness.

In Japan, kurobuta pork is prized just as much as kobe beef. At one time, England raised this breed of pork strictly for royalty. We, here at Basil & Chives, are glad to say that we will be serving Kurobuta pork with our new fall menu. It will be served throughout the menu in multiple applications. The price range will be set between \$8 and \$12. We would like our customers to enjoy the finer things in life at an economic price.

What is pandan leaf?

It is an erect green plant with fan-shaped sprays of long, narrow, blade-like leaves and woody aerial roots. Used throughout Southeast Asia, this plant has a nutty vanilla pine-like flavor. Pandan leaf is used in savory and sweet dishes. At Basil & Chives, we use it in our crème brulee and ice cream. So the next time you come in for dinner, you won't have to ask yourself "what is pandan leaf?". Try it, and you will be wonderfully surprised at how delicious it really is.

Up-coming Events

November 6th
Standup comedy and
dinner with Joe
Fontenot

See next page for
details

Nov. 14th, 15th, 20th, 21st
"Nunsense" dinner
theatre

See next page for
details

DINNER THEATER AND ENTERTAINMENT



"Chef Minh's special coconut squash soup and delicious angel cake soufflé with marionberry sauce were amazing!"

Recap of October's show:

"Things That Go Bump in the Night", a potpourri of songs, poems, and radio-style dramas:

"So much variety in the show!"

"I love Halloween and I loved this performance!"

"It wasn't just a show, it was an interactive display all throughout the night!"

"Chef Minh's special coconut squash soup and delicious angel cake soufflé with Marionberry sauce were *amazing!*"

November events and shows:

November 6th:

Standup comedy with Joe Fontenot!

After coming in as a finalist in two comedy competitions in his first year (2000), Joe Fontenot hit the road extensively, unleashing his bipolar style of comedy on audiences all over the country. Joe is touted as one of the strongest up-and-coming comedians in the northwest.

Adults 18+ only
Five course dinner and show
-\$38 plus tax
Show only - \$10 plus tax
Starts at 7:30pm

November 14th (Sat),
15th (Sun), 20th (Fri), &
21st (Sat)

"Nonsense" – a 5-women musical comedy play:

Last Leaf presents Nonsense, the long running, Off-Broadway, musical comedy hit by Dan Groggin. The Little Sisters of Hoboken will present their unique interactive talent show.

For all ages
Five course dinner and show
-\$38 plus tax
Show only - \$10 plus tax
Starts at 7:30pm

A Detailed Description of "Nonsense"

On November 14th, 15th, 20th, and 21st, Last Leaf Productions will present "Nonsense" at the Basil and Chives Dinner Theatre in Monroe. Celebrating its twenty-fifth year, "Nonsense" has charmed and delighted audiences around the world. The Little Sisters of Hoboken are the hosts for this interactive musical talent show. They are desperate to raise funds to solve their very unique and difficult problem. It seems the cook served some tainted Vichyssoise soup and 52 sisters died. The convent buried all but four of the dead sisters, then ran out of money, so the remaining sisters are stepping up to the plate - to sing, dance, and pedal all their talents to try to solicit the needed funds. They even give a brief cooking demonstration with recipes collected by the convent cook, Sister Julia, Child of God, who was responsible for the whole disaster in the first place.

"Nonsense" is packed with music, jokes, audience interaction, and good fun. For more information and reservations, contact Basil & Chives at (360) 794-4000 or www.basilandchivesrestaurant.com. You can also get your tickets at www.brownpapertickets.com.

Bring this section in to receive:

**Complementary
Appetizer,
Dessert, or wine**

w/ selected
dinner theater
ticket purchase

Expires 11/30/09

IMPORTANT UPDATES

Starting November 17th:

New business hours are: Tues-Sat 5-9:30.

We will also launch the new menu packed with quality food at a great value!!!

Bring your friends, family, and loved ones to try out our fine food without stressing your budget!