

P.F. Chang's Celebrates 15th Anniversary with New Cocktails, Appetizers and Grill Dishes

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After fifteen years of creating some of the best-loved Chinese food, P.F. Chang's China Bistro (NASDAQ: PFCB) introduces four new grill dishes, a spicy shrimp appetizer and cool new cocktails to commemorate its 15th anniversary.

These new dishes and cocktails showcase unique flavor combinations and highlight P.F. Chang's contemporary take on classic preparations. 'We have received great feedback from our guests on our grill dishes and wanted to be able to expand our grilled offerings and create some fun new craveable appetizers,' said Robin Stotter, P.F. Chang's R & D Chef. 'While our menu is served family style, we wanted to introduce composed dishes that can still be shared but are also perfect for one, such as our Slow-Braised Short Ribs with Chang's BBQ Sauce and pineapple stir-fried rice.'

To further enhance the dining experience P.F. Chang's has rolled out a host of new specialty cocktails including the Chinese 88, an update of the French 75 and named in honor of the Summer Games in Beijing starting on 8/8/08, the Plum Collins made with Pearl Plum Vodka and Plum Wine, and the Organic Agave Margarita with 4 Copas Silver, Organic Agave Nectar and fresh lime juice shaken and poured over ice.

'We went through old classic cocktail recipes we wanted to modernize and created updated versions of these classics by mixing new premium spirits with combinations of ingredients and flavors that complement our food,' said Mary Melton, director of beverage.

New Dishes

Chang's Sichuan Steak Flatbread

We've updated the classic Chinese scallion pancake by serving it hot off the grill stuffed with sliced grilled Sichuan marinated steak, melted cheese and a side of creamy citrus mustard slaw and a tangy dipping sauce. 10

Dynamite Shrimp

Served in a Martini glass, these lightly battered shrimp are tossed with a spicy sauce for an added kick. 10

Chang's Wedge with Grilled Steak

Our twist on this classic salad includes 6 ounces of grilled sliced steak, julienned cucumbers and daikon radishes, grape tomatoes, and crumbled blue cheese tossed in a creamy dressing with a touch of spice. 11

Sesame Crusted Ahi Tuna

Sashimi grade ahi tuna is encrusted with lightly toasted sesame seeds, kissed by the grill and served with cold green tea soba noodles. 16

Slow-Braised Short Ribs with Pineapple Fried Rice

Braised for 6 hours, marinated and finished on the grill with Chang's BBQ Sauce, these tender boneless ribs are served with a fresh, light pineapple stir-fried rice. 15

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