



Main Course

Mediterranean Grouper Filet

Over Browned Butter-Orange Pearl Couscous with Almonds

Sautéed Leeks, Garlic, Olive Oil, Fresh Basil, Kalamata Olives,
Plum Tomato & Fresh Rosemary
\$23

*** Filet Mignon, Cherry Tomato Compote with Maytag Blue**

Oven Roasted Red Skinned Potatoes & Sautéed Fresh Vegetables
(Or if you prefer-"Au Poivre" or Simply Grilled)
\$28

Cassoulet with Duck Confit

French Tradition Casserole of White Beans,
Tender Duck Confit, Garlic Pork Sausage & Fresh Herbs
\$24

Spaghetti alla Carbonara

Olive Oil, Garlic, Sautéed Onion, Ham, Crispy Bacon, Peas,
Fresh Cream & Parmesan Cheese
\$16
Available Vegetarian

Tiered Vegetable Napoleon

Roasted Portabella Mushroom, Eggplant, Squash,
Roasted Peppers, Ricotta Cheese & Fresh Mozzarella & Basil Oil
\$19

Vietnamese Selections:

Bò Nướng Vị

Grilled Skewers of Beef Tenderloin

Vietnamese Spices, Lemongrass, Tangerine Dipping Sauce
Jasmine Rice, Sautéed Vegetables
\$24

Gà Ngủ Vị Hưởng

Roasted Five-Spiced All Natural Free Range Chicken (half)

Soy-Lime Dipping Sauce, Jasmine Rice, Fresh Vegetables
\$19

Vịt Quay

Crispy Roast Duckling (partially boned) Shallot, Garlic, Hoisin, Ginger Sauce,

Whipped Sweet Potatoes, Sautéed Fresh Vegetables
\$24

Cá Bô Tit

Jumbo Shrimp & Scallops, Lemongrass Curry Sauce,

Fresh Vegetables, Bean Sprouts, Rice Noodles
\$22

(20% Gratuity will be added to all tables of 6 or more!)

*Consumer Advisory: Though food may be cooked to order, consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.