

~Starters~

Classic French Mussels

Garlic, Shallots, White Wine, Parsley & a Touch of Cream
\$13

Mussels with Red Curry

Kaffir Lime Leaf & Coconut Milk Broth
\$13

Mediterranean Sampler

Chef's Selection of Pâté, Saucisson Sec,
Imported Cheese, Seasonal Fruit, Fresh Bread
\$16

Arugula Salad with Burrata, Baby Spinach & Pomegranate

Heirloom Cherry Tomato, Balsamic Vinaigrette & Roasted Pumpkin Seeds
\$14

Roasted Beets, Goat Cheese & Walnut Salad

Baby Spinach & Salad Greens, Roasted Shallots & Toasted Walnuts
Honey-Dijon Vinaigrette
\$12

Caesar Salad

Crisp Hearts of Romaine, Caesar Dressing,
House Baked Ancho-Chili Cheese Croutons
\$7

With Miniature Pan-Fried Crab Cakes,
Chipotle Sauce
\$12

Vietnamese Selections:

Chả Giò

Vietnamese Crispy Fried Shrimp Spring Rolls
Traditional Nước Chấm Dipping Sauce
\$7

Súp Cà Ri Gà Với Nước Cốt Dừa

Vietnamese Soup with Rice Noodles, Shredded Chicken Breast,
Lemongrass, Red Curry, Coconut Milk, Kaffir Lime Leaf
\$5/Cup \$7/Bowl

Việt Nam Khai Vị Đĩa

Sampler Platter of Spring Rolls, Grilled Lamb Meatballs & Crab Cakes
\$15

~Main Course~

Pistachio-Crusted Salmon with Lemon Cream Sauce

Baby Spinach, Fresh Vegetables & Steamed Rice
\$25

Braised Chicken with Butternut Squash & Sautéed Greens

Boneless Chicken Thighs Braised with Tart Apples, Baby Greens, Potatoes, Turmeric & Fresh Herbs,
\$22

Crispy Hazelnut Frenched Pork Chop

Whipped Potatoes, Seasonal Fresh Vegetables & Housemade Apple Sauce
\$25

***Flat Iron Steak au Poivre**

(Soft Green Peppercorns, Shallots, Cognac & Cream)
Oven Roasted Red Skinned Potatoes & Sautéed Fresh Vegetables
\$24

*** Grilled Filet Mignon with a Gorgonzola Cream Sauce**

Oven Roasted Red Skinned Potatoes & Sautéed Fresh Vegetables
(Or Simply Grilled)
\$32

Chef's Choice Pasta/Ravioli

\$18-\$25

Vietnamese Selections:

Cà Ri Thuần Chay

Crispy Seasoned Tempeh & Garlicky Broccoli

(Tempeh is a Vegan protein alternative, made from slightly fermented Soy Beans)
Steamed & Sautéed with Smoked Paprika, Coriander, Garlic & Vermouth
Served over Julienne Carrots & Zucchini in Red Curry & Steamed Jasmine Rice
\$19

Cá Vược Với Cà Chua & Sả

Sea Bass with Tomato-Lemongrass Sauce

Jasmine Rice & Sautéed Vegetables
\$28

Bò Nướng Vị

***Grilled Skewers of Beef Tenderloin**

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

Vịt Quay

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

Whipped Sweet Potatoes & Sautéed Fresh Vegetables
\$25

Cá Bô Tít

Jumbo Shrimp & Scallops, Lemongrass Curry Sauce,

Fresh Vegetables & Rice Noodles
\$24

***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.

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