



NUE.
ELEGANTLY
VIETNAMESE

Our Culinary Philosophy

We blend time-honored recipes with innovative reinterpretations thru a distinctly Viet-American lens. Each dish is an expression of cultural heritage, re-envisioned with contemporary creativity and flair. Our menu offers a rich variety, ensuring that everyone, regardless of dietary preferences or restrictions, can discover the joy and flavor of our cuisine.

Inspiration for the Season's Menu

Vietnamese cuisine is a symphony of flavors, textures, and traditions, and this season, we're diving deeper into the heart of Vietnamese soups. While Pho is the most recognized dish, our fall menu explores the rich diversity of Vietnamese soups, extending far beyond this classic.

In Vietnamese home cooking, "canh" refers to a variety of soups made with vegetables and proteins in a light, clear broth. Inspired by the meals our mothers and grandmothers lovingly prepared, our menu captures the soul and comfort of these home-cooked soups. This fall, we're reimagining lesser-known aspects of our culinary heritage to showcase the depth of Vietnamese soups.

We invite you to discover the wide variety of soups beyond Pho, highlighting the cultural significance and regional diversity of "canh" and noodle soups. Our goal is to deepen appreciation for these traditions while offering hearty, comforting dishes perfect for the season.

Inspiration for the Menu Design

Our fall menu is a unique collaboration with Thu Anh Nguyen, an educator, writer, and artist whose work delves into equity, justice, and cultural practices. The purpose of her watercolor florals is the impression of flowers, their movement, and vitality. Realism gives way to watching how water moves the paint on the paper. The iris is a noble flower and very dramatic. The iris's cycle of emerging, blooming, dying, and reemerging represents the transformative power of the divine. It is the perfect flower to represent a new seasonal menu at NUE, and especially the Fall, which is a time for harvest and abundance.

ARTIST IN COLLABORATION
THU ANH NGUYEN

Tradition Elegantly
Reimagined.

N₂₄



FALL 2024

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THU ANH NGUYEN

NUE ELEGANTLY
VIETNAMESE™

N₂₄

Family Style Set

Share a curated selection of our most-loved dishes for 249
Designed to serve 4 but appetites may vary.

Soup & Salad Course

Green Papaya ‘Caesar’ Salad (gf)

Bitter greens, black sesame rice croutons, parmesan

Lump Crab Asparagus Soup (n)

Jumbo lump crab, organic bone broth, fresh quail eggs

Appetizer Course

Raw Hamachi Crudo* (gf)

Japanese Yellowtail, passion fruit nước chấm, watermelon radish, crispy shallots

Chili Oil Wontons (n)

Wild gulf shrimp, pork, spicy chili oil with light sweet soy

Seafood Chả Giò (n, gfa)

Wild gulf shrimp, lump crab, pork, taro, carrots, fresh herbs

Phở Pâté (n)

Chicken liver mousse, lime zest, Thai chilies, peanuts, cruller

Main Course

Bò Kho Pappardelle (dfa)

Braised short ribs, ragu, shaved parmesan, fresh pappardelle

Coconut Curry Risotto with Hokkaido Scallops (vg, gf)

Hokkaido rice, coconut curry, organic tofu, seasonal vegetables

Crispy Whole Fish (n)

Wild-caught 2 lb fluke, deboned, herbs, lettuce wraps, pineapple nước chấm

Upgrade to large fluke (3lb) +15

Dessert Course

Yuca Cake with Ice Cream (vg)

Sweet yuca cake, Dulce de Leche ice cream, feuilletine

Tropical Chè (v, gf)

Lychee, mango, pineapple, sago



vg vegetarian v vegan gf gluten free n contains nuts
dfa available dairy-free va available vegan gfa available gluten-free

*May contain raw or undercooked eggs, meat or seafood; consuming may increase your risk of foodborne illness.

DINNER MENU



Fall 2024
New seasonal items in pink

Please inform your server of allergies. Many of our dishes contain peanuts and may contact other allergens such as shellfish and dairy.
Service Fee: We have replaced tipping with a 20% service fee because we want to provide year-round stable wages & benefits for our entire team.

Fresh & Lite

Green Papaya ‘Caesar’ Salad (gfa)

Bitter greens, black sesame rice croutons, parmesan 19

Butternut Squash Bánh Xèo (vg)

Row7 Sweet garleek, squash, mushroom, coconut, lime 29

Lump Crab Asparagus Soup (n)

Jumbo lump crab, organic bone broth, fresh quail eggs 22

Chicken Congee Pie

Chicken congee, puff pastry, ginger nuoc mam 22

Raw Oyster Fanny Bay* (gf)

British Columbia, nước chấm-yuzu mignonette granita 17

Raw Hamachi Crudo* (gfa)

Japanese Yellowtail, passion fruit nước chấm, watermelon radish, crispy shallots 19

Small Bites

Grilled Oysters (gf, n)

Chesapeake Bay, buttermilk vinaigrette, peanuts 16

Wild Spanish Octopus (gf)

Chargrilled, curried shrimp paste, dill, fresno chile emulsion 24

Chili Oil Wontons (n)

Wild gulf shrimp, pork, spicy chili oil with light sweet soy 17

Phở Pâté (n)

Chicken liver mousse, lime zest, Thai chilies, peanuts, cruller 15

Seafood Chả Giò (n, gfa)

Wild gulf shrimp, lump crab, pork, taro, carrots, fresh herbs 18

Vegetarian Chả Giò (n, v, gfa)

Taro, mung bean, wood ear mushroom, carrot, glass noodles, fresh herbs, chili crisps, sweet chili 15

Sides

Grilled Broccolini (vg, gfa, va)

Fermented soybean, cream cheese, lemon, cornbread crumble 9

Viet Street Corn (vg, gfa, va)

Scallion, parmesan, crispy shallots, garlic 9

Sauteed Yu Choy (v, gf)

Crispy garlic, lemon 9

Garlic Rice (gf)

Beef tallow, garlic crisps 4

Iconic & Shareable

Crispy Whole Fish (n)

Wild-caught fluke, deboned, herbs, lettuce wraps, pineapple nước chấm

Large (3 lb, serves 2-3) 89; Medium (2 lb, serves 1-2) 77

Surf n’ Turf Board* (n, gf)

36-40 oz Bone-In Ribeye, Black Tiger Prawns, Hokkaido Scallops, roasted maitake mushrooms & broccolini, Viet Chimichurri, garlic jasmine rice; serves 2; 139

Thịt Kho Ribs (gfa)

Baby back ribs, egg, tamarind coconut glaze, pickled lychee, pickled garleek, jasmine rice 62

Our Beloved Entrees

Bò Kho Pappardelle (dfa)

Braised short ribs, ragu, pickled carrot, shaved parmesan 39

Coconut Curry Risotto (vg, gf, va)

Hokkaido rice, coconut curry, organic tofu, seasonal vegetables 28

+Hokkaido scallops* 19

Com Gà “Chicken & Rice” (gfa)

Bobo Farms, organic free-range half-chicken, ginger scallions, turmeric rice, chicken chicharrones, herb slaw 36

Pan-Roasted Ribeye*

16 oz, black pepper soy, courgettes, blistered shishito peppers 52

Phở Xào

Braised beef cheek, rice noodles, soft egg, puffed tendon, sate 39

Mì Xào Giòn

Crispy noodles, creamy chowder, jumbo lump crab, New Zealand mussels, shrimp, yu choy, potatoes, snowpeas, smoked trout roe 42

Bún Cá Nướng

Grilled whole Branzino, sweet potato noodle, ginger soy, yu choy 49

Dessert

Yuca Cake with Ice Cream (vg)

Sweet yuca cake, Dulce de Leche ice cream, feuilletine 11

Tropical Chè (v, gf)

Lychee, mango, pineapple, sago 11

Grilled Mango (n, v, gf)

Coconut sticky rice, brown butter peanuts 14

Suggested Cocktail Pairings



vg vegetarian v vegan gf gluten free n contains nuts (nut-free available)
dfa available dairy-free va available vegan gfa available gluten-free

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