



NUE
ELEGANTLY
VIETNAMESE

Five Course Meal \$65 pp;

All guests must participate. Salad, appetizer, small plate and dessert are individual-sized. Unless requested, first 3 courses served together.

Signature Cocktails \$5 off

SUMMER 2024
RESTAURANT WEEK

Salad

Green Papaya 'Caesar' Salad (gf)

Bitter greens, black sesame rice croutons, parmesan

Appetizer

Hamachi Crudo (n)

torched yellowtail with passionfruit nước chấm

Small Plate

Seafood Chả Giò (n, gfa)

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

Main

Select One

Bò Kho Pappardelle (dfa)

braised short ribs, ragu, pickled carrots, shaved parmesan

Coconut Curry Risotto w/ Hokkaido Scallops (vg, gf)

Hokkaido rice, coconut curry, organic tofu, seasonal vegetables

UPGRADE OPTIONS: +25 to substitute

Crispy Whole Fish (n)

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

Duroc Pork Tomahawk (gf)

Lemongrass Maple glaze, stone fruit, herb bouquet, woven rice noodle

Dessert

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.