



Tradition Elegantly Reimagined.

Our menu blends time-honored recipes with innovative reinterpretation through a distinctly Viet-American lens. Each dish is an expression of cultural heritage, re-envisioned with contemporary creativity and flair.



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.



Please inform your server of allergies. Many of our dishes contain peanuts and may contain other allergens as shellfish and dairy.

Soup and Salad

Fennel Salad (gf)

herbs, peppers, spicy vinaigrette - available vegan upon request, 14
+ grilled shrimp 9

Snow Crab Asparagus Soup

hand-pulled Canadian snow crab, organic bone broth, fresh quail eggs 22

Small Plates

Raw Oyster Kusshi* (gf)

British Columbia, nước chấm-yuzu mignonette granita 19

Grilled Oyster (gf)

Chesapeake Bay, buttermilk vinaigrette, peanuts 15

Wild Spanish Octopus

chargrilled, curried shrimp paste, dill, fresno chile emulsion 22

Luxury Supplements

Elevate any plate. Ask server for pairing recommendations.

+Burgundy Fall Truffle 19

+Caviar 19

Chili Oil Wontons

wild gulf shrimp, pork, spicy chili oil with light sweet soy 14

Phở Pâté

chicken liver mousse, lime zest, thai chilies, peanuts, crullery 15

Seafood Chả Giò

wild gulf shrimp, lump crab, pork, taro, carrots, fresh herbs 16

Mains

Bò Kho Pappardelle

braised short ribs, ragu, fresh pappardelle 38

Coconut Curry Risotto (vg, gf)

Hokkaido rice, coconut curry, organic tofu, seasonal vegetables 24,
+ Hokkaido scallops* 19

Grilled Live Lobster

Eastern North Atlantic Shore, Thai basil butter, garlic jasmine rice 52

Crispy Whole Fish

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

large (serves 3-4) 87

medium (serves 2) 67

Pan-Seared Ribeye*

16 oz, bell peppers, soy black pepper glaze, garlic, jasmine rice 54

Dessert

Yuca Cake with Ice Cream (vg, gf)

sweet yuca cake, ube ice cream, coconut, peanuts, 11

Tropical Chè (v, gf)

lychee, mango, pineapple, sago 11

Chia Banana Chè (vg, gf)

thai banana, coconut, yuca, tapioca, sesame, peanuts 11

Coffee + sea salt cream 1

Cà Phê Đen Đá

black, bold, iced 9

Cà Phê Sữa Đá

traditional iced, condensed milk 9

Cà Phê Sữa Nóng

phin dripped hot, condensed milk 9

*immerse yourself
in everything we*

vg vegetarian v vegan gf gluten free

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