



Tradition Elegantly Reimagined.

Our 'Xuân' menu welcomes the spring season, symbolizing rejuvenation and optimism, through the expressive art of Vietnamese calligraphy (Thư pháp), where each stroke is a soulful blessing. This menu is a tribute to both tradition and renewal, conceived in collaboration with the esteemed Calligraphy Master Vu Nhung, continuing the legacy of his father, Vu Hoi, a pivotal figure in bringing Vietnamese calligraphy to global acclaim.

Chef Daniel Le draws on his personal experiences and culinary explorations to curate a menu that melds vibrant flavors and fresh ingredients with a hint of nostalgia, offering dishes that resonate with his cherished childhood memories cooking with his parents and his travels to Vietnam.

Nice Elegantly Vietnamese

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 contact other allergens such as shellfish and dairy.
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Soup and Salad

Bitter Melon Seafood Salad (gf, va)

crisp Spanish octopus, jumbo shrimp, radish, Vietnamese coriander, apple, Thai chilis 19

Charred Cabbage (vg)

brassicas, fermented soybean, cream cheese, lemon, cornbread crumble 13

Snow Crab Asparagus Soup (n)

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

Small Plates

Raw Oyster Shigoku* (gf)

Pacific Northwest, nước chấm-yuzu mignonette granita 18

Grilled Oysters (gf, n)

Chesapeake Bay, buttermilk vinaigrette, peanuts 16

Wild Spanish Octopus (gf)

chargrilled, curried shrimp paste, dill, fresno chile emulsion 23

Raw Hamachi Crudo* (gf)

Japanese Yellowtail, passion fruit nước chấm, watermelon radish, crispy shallots 18

Grilled King Prawn (gf)

Australia, wild-caught, Jumbo (U6) Grade, crab espuma, 2 per order 25

Chili Oil Wontons (n)

wild gulf shrimp, pork, spicy chili oil with light sweet soy 16

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 17

Luxury Supplements

Elevate any plate. Ask server for pairing recommendations.

+Perigord Black Truffle 5g, 15

+Caviar 7g, 16

Shareable Mains

Crispy Whole Fish (n)

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

Large (3 lb, serves 2-3) 87; Medium (2 lb, serves 1-2) 68

Surf n' Turf Board* (n, gf)

32oz Bone-In Ribeye, Australian King Prawns, Hokkaido Scallops, roasted maitake mushrooms & broccolini, Viet Chimichurri, garlic jasmine rice; serves 2; 129

Grilled Seafood Tower (gf, n)

whole live lobster, Spanish octopus, Chesapeake oysters, green mussels, colossal shrimp served with fresno chile emulsion, pineapple fish sauce and nước chấm aioli; serves 3-4; 145

King Crab Bánh Khô (n)

King crab 1/2 lb, Vietnamese udon noodles, parmesan cheese, crispy shallots, chili crisps 68

Entrees

Bò Kho Pappardelle (dfa)

braised short ribs, ragu, shaved parmesan, fresh pappardelle 39

Coconut Curry Risotto (vg, gf)

Hokkaido rice, coconut curry, organic tofu, seasonal vegetables 26

+Hokkaido scallops* 19

Cơm Gà "Chicken & Rice" (gf)

Bobo Farms, organic free-range half-chicken, ginger scallions, turmeric rice, chicken chicharrones, herb slaw 34

Viet Coffee Ribeye*

16 oz, pan roasted, beef jus, blistered shishito peppers 54

Thịt Kho Ribs (gf)

Baby back ribs 2 lb, egg, tamarind coconut glaze, picked lychee, mustard greens, jasmine rice 39

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

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.

4.12.24