

WINTER 2025  
RESTAURANT WEEK

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.

## Salad

Green Papaya 'Caesar' Salad (gf)

*Bitter greens, black sesame rice croutons, parmesan*

## Appetizer

"Abundance" Hamachi Crudo\* (gfa)

*Cured Yellowtail, roasted grapes, celery, radish, green oil, 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*

"Longevity" Noodles with Salt and Pepper King Prawns (dfa)

*Thick cut noodles, garlic and black pepper sauce, parmesan, crispy shallot*

UPGRADE OPTIONS: +29 to substitute

Crispy Whole Fish (n)

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

## 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.