

Winter Restaurant Week 2026

*A curated selection of our most-loved dishes for \$35 per person
Select one dish per course. Appetizers are individual tasting size.*

Appetizer Course

Chili Oil Wontons (n)

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

Seafood Chả Giò (n, gfa)

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

Green Papaya 'Caesar' Salad (gfa)

Bitter greens, black sesame rice croutons, parmesan

Fennel Salad (v, gf)

Shaved fennel, herbs, red oak lettuce, spicy citrus vinaigrette

Vegetarian Chả Giò (n, v, gfa)

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

Black Pepper Bún (vg, gf, dfa)

Thick rice noodles, infused coconut milk, parmesan, cracked black pepper, winter truffle

Entrée Course

Bò Né*

Beef ribeye tips, cage-free eggs, pâté toast, grape tomatoes

Chilled Mì Beef Bowl

Grilled beef, fresh herbs, summer vegetables, tamari

Fried Chicken Sandwich

Lemongrass honey, cabbage slaw, Szechuan spice, yuca fries.

Vietnamese Udon (vg, gf)

Vietnamese bánh canh noodles tossed pumpkin seed and Thai basil pesto, topped with pepita crunch

Add Atlantic salmon or heritage pasture-raised chicken +11

Golden Maitake (v)

Banh Xèo fried maitake, shaved fennel, radish bean sprouts, herbs, yuzu sweet chili

Tofu Noodle Bowl (v)

Fresh herbs, summer vegetables, tamari

Dessert Course

Tropical Chè (v, gf)

Lychee, mango, pineapple, sago

Yuca Cake with Ice Cream (vg) +10

Sweet yuca cake, Dulce de Leche gelato, feuilletine

vg vegetarian v vegan gf gluten-free n contains nuts (nut-free available)
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.

1.20.26



VIETNAMESE
ELEGANTLY

NUE

ELEGANTLY
VIETNAMESE

LUNCH MENU

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.

Appetizer

Green Papaya 'Caesar' Salad (gfa) 19

Bitter greens, black sesame rice croutons, parmesan

Snow Crab Asparagus Soup (n, gfa) 21

Hand pulled snow crab, organic bone broth, fresh quail eggs

Raw Oyster Shigoku* (gf) 24

British Columbia, nuoc châm-yuzu mignonette, half-dozen

Hamachi Crudo* (gfa) 21

Yellowtail, passionfruit nuoc châm, celery, radish, green oil

Chili Oil Wontons (n) 19

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

Seafood Chả Giò (n, gfa) 19

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

Vegetarian Appetizer

Fennel Salad (v, gf) 18

Shaved fennel, herbs, red oak lettuce, spicy citrus vinaigrette

Add 3 grilled colossal shrimp 9

Add grilled salmon 11

Crispy Brussels Sprouts (vg, gf) 16

Sweet & sour glaze, coconut mousse, pickled persimmon, lychee, crispy garlic

Vegetarian Cha Giò (n, v, gfa) 16

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

Black Pepper Bún (vg, gf, dfa) 23

Thick rice noodles, infused coconut milk, parmesan, cracked black pepper, burgundy truffle

Yuca Fries (vg, gf) 9

House ranch, basil oil

Iconic & Shareable

Crispy Whole Fish (n) 82/92

Wild-caught fluke, deboned, herbs, lettuce wraps, pineapple nuoc châm

Medium (2 lb, serves 1-2), Large (3 lb, serves 2-3)

Dessert

Yuca Cake with Ice Cream (vg) 11

Sweet yuca cake, Dulce de Leche gelato, feuilletine

Tropical Chè (v, gf) 11

Lychee, mango, pineapple, sago

Bánh Chuoi Foster (vg) 12

Banana, coconut dark rum caramel, gelato

Assortment Sorbet (v, gf) 11

Seasonal selection of tropical sorbet

Our Beloved Entrees

Snow Crab Fried Rice* (gf) 26

Hand-pulled snow crab, shrimp, shallots, eggs, oyster mushrooms

Bò Né* 29

Beef ribeye tips, cage-free eggs, pâté toast, grape tomatoes

Caramel Glazed Salmon (gf) 29

Crispy rice, fish sauce, sweet corn, tomato salad

Chilled Mì Beef Bowl 24

Grilled beef, fresh herbs, summer vegetables, tamari

Fried Chicken Sandwich 18

Lemongrass honey, cabbage slaw, Szechuan spice, yuca fries

Add paddle fish caviar 18

Golden Maitake (v) 27

Banh Xèo fried maitake, shaved fennel, radish bean sprouts, herbs, yuzu sweet chili

Tofu Noodle Bowl (v) 23

Fresh herbs, summer vegetables, tamari