VALENTINE'S TASTING MENU

VIETNAMESE ELEGANTLY
NUE
ELEGANTLY VIETNAMESE

Four Course Meal for $85 per person

Salad

Green Papaya 'Caesar' Salad (gfa)
Bitter greens, black sesame rice croutons, parmesan

Appetizer

Select One To Share

Hamachi Crudo* (gfa)
Yellowtail, passionfruit nước châm, celery, radish, green oil

Seafood Chả Giò (n, gfa)
Wild gulf shrimp, lump crab, Berkshire pork, taro, carrots, fresh herbs

Raw Oyster Shigoku* (gf)
British Columbia, nước châm-yuzu mignonette, half-dozen

Chili Oil Wontons (n)
Wild gulf shrimp, Berkshire pork, spicy chili oil with light sweet soy

Main

Select One To Share

Surf n' Turf Board* (gf)
24 oz Creekstone Black Angus Bone-In Ribeye, Black Tiger Prawns, Hokkaido Scallops, roasted maitake mushrooms and broccolini, Viet Chimichurri, garlic jasmine rice

Crispy Whole Fish (n)
Wild-caught 2 lb medium fluke, deboned, herbs, lettuce wraps, pineapple nước châm

Honey Lacquered Duck (dfa) +39pp
Naked Duck from Joyce Farms, deboned, lacquered twice in honey, crusted with house 6-spice blend. Stuffed with truffled sticky rice, dried persimmon, and Chinese sausage

Select Two To Share

Bò Kho Pappardelle (dfa)
Braised short ribs, ragu, shaved parmesan, fresh pappardelle

Coconut Curry Risotto with Hokkaido Scallops (gf, va)
Hokkaido rice, organic tofu, seasonal vegetables

Crispy Xôi Gà (dfa, gfa)
Bobo Farms organic chicken, Szechuan peppercorn, honey lemongrass-soy, coconut rice, herb salad

Dessert

Tropical Chè (v, gf)
Lychee, mango, pineapple, sago

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.