

Share our family set curated by Executive Chef Daniel Le to bring forth good fortune, unity, and the transformative spirit of the snake.

Designed to serve 4 but appetites may vary. 325 for entire set.

Soup & Salad Course

Fresh Beginnings: For Renewal & Rejuvenation

"Red & Gold" Roasted Beet Salad (n, gf)

Roasted Row 7 beets, Burrata, spiced maple fish sauce carmel, golden goose berries, toasted hazelnuts

Lump Crab Asparagus Soup (n)

Jumbo lump crab, organic bone broth, fresh quail eggs

Appetizer Course

Celebrations and Unity: For Shared Traditions

"Abundance" Hamachi Crudo* (gfa)

Cured Yellowtail, roasted grapes, celery, radish, green oil, nuóc châm

Chili Oil Wontons (n)

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

Seafood Chả Giò (n, gfa)

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

"Celebration" Bánh Chung

Mung bean, pork floss, smoked trout roe

Main Course

Prosperity & Abundance: For Good Fortune in 2025

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

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

"Golden" Crisp Pork Belly (gf)

Mung bean, lentils, pickled mustard greens, smoked bacon

Crispy Whole Fish (n)

Wild-caught 2 lb fluke, deboned, herbs, lettuce wraps, pineapple nuóc châm

Upgrade to large fluke (3lb) +10

Dessert Course

Sweet Endings & New Beginnings: For Embracing Transformation

Yuca Cake with Ice Cream (vg)

Sweet yuca cake, Dulce de Leche ice cream, feuilletine

"Blossoming" Pavlova (vg, gf)

Coconut sago, raspberries, lychee

vg vegetarian v vegan gf gluten free n contains nuts dfa available dairy-free va available vegan gfa available gluten-free