



January 25 - February 7, 2019



Dinner Menu | \$36/person
Optional Wine Pairing | \$22/person

Starter:

(select one)

Pho Dumplings Soup (GF)

Wagyu beef, thai basil, pho broth

Sriracha Wings

Caramel fish sauce, sriracha, papaya

Spring Rolls with avocado and pickled beets (GF, V)

Fresh rice paper, lettuce, Viet herbs, vermicelli, sweet chili sauce

Main entrée:

(select one)

Thit Heo Kho (GF)

Braised pork in coconut caramel sauce, eggs, rice, pickled cabbage

Branzino (GF)

Hanoi style Cha ca, rice noodles, dill, scallions, Thai chilis, shrimp paste sauce, peanuts

Bo Luc Lac

Beef tenderloin, oyster sauce, arugula salad, broken rice

Vegetarian Curry Noodles (GF, V)

Fried tofu, mixed vegetables, rice noodles, coconut yellow curry

Dessert:

(select one)

Coffee Caramel Flan (GF)

Coconut flan with Vietnamese Coffee flavor

Bread pudding

Cinnamon Apple, coconut milk, coffee caramel

***The Restaurant Week menu is designed for each guest to enjoy individually;
regular restaurant menu items may be ordered in addition.**

****Beverages, tax and gratuity not included.**

GF=Gluten Free V=Vegetarian

Chicago Restaurant Week is produced by Choose Chicago
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