



Indochine Large Party Reservation Confirmation Letter (Please fill out and return via email)

Name: _____
Telephone Number: _____
E-Mail: _____
Date of event: _____
Number in Party: _____

Cancellation Policy: If the reservation is cancelled less than 48 hours prior to the event the full amount will be charged to the card on the file. A credit card is required for all large party reservations.

Following, you will find our menu. We ask you to choose 4 appetizers, 3 main courses, 2 side dishes and dessert will be served a la carte. The dishes are served family-style, so that all guests may enjoy all of the selections.

The quantity of dishes will be determined by the number of guests attending the dinner. If wine is selected one red wine and one white wine to be served to your guests during the course of the dinner.

The pricing is as follows \$85 per person for dinner and \$125 per person with wine included.

Additional beverage (bottled water, cocktails, beer, coffee, etc.) will be charged a la carte.

By signing below, I agree to all the conditions and terms that apply to my event. Upon completion of my event, I agree to pay my outstanding balance in full.

Signature: _____ **Date:** _____
Print Name: _____

PRE-ORDER DINNER MENU

APPETIZERS (please select 4)

6. ASIAN KALE SALAD

roasted seaweed, crisp shallots, and ginger-miso dressing

8. FRIED SPRING ROLLS

chicken, vegetables and glass vermicelli

12. SPICY BEEF SALAD

thinly sliced filet of beef with basil, mint, lemongrass, crisp shallot and a spicy oil-free dressing

15. *SUMMER ROLL OF SHRIMP & CHICKEN* with peanut sauce
16. *STEAMED VIETNAMESE RAVIOLI*
chicken, shrimp, bean sprouts, shiitake mushrooms and fried shallots
20. *SUMMER ROLL OF VEGETABLES* with black bean sauce
21. *GRILLED EGGPLANT*
cherry tomatoes, coriander, scallion, and sesame seeds
17. *CRISPY ROCK SHRIMP* chili, kaffir lime leaves

ENTREES (please select 3)

26. *CRISPY RED SNAPPER*
with a mango salad and a sweet and sour pimento sauce
27. *STEAMED CHILEAN SEA BASS*
marinated in a black bean chili paste, with a sesame, ginger soy broth, on a bed bok choy
34. *SHAKING BEEF*
diced hanger steak sizzled on a hot plate with scallion and chili
43. *VEGETABLE STEW*
assorted seasonal vegetables, curry, lime leaves
35. *SPICY SHRIMP*
sautéed with long beans, diced fresh tomato and basil
38. *GLAZED DUCK BREAST*
on long stem bok choy with a baked Vidalia stock

SIDE DISHES (please select 2)

44. *STICKY RICE*
with dried baby shrimp, black mushrooms and Vietnamese sausage
45. *HOUSE RICE*
with shrimp and scallion
47. *STEAMED WHITE JASMINE RICE*
49. *SAUTÉED PEA SHOOTS*

DESSERT (assortment of the following served family style):

Classic French Lemon Tart
Chocolate Truffle Cake
with white chocolate & praline bottom
Coconut Crème Brulee

PLEASE SELECT ONE WHITE AND ONE RED WINE (\$125 per guest)

WHITE WINE:

Riesling Rheinhessen, Trocken 2018
Sauvignon Blanc Dm. Coltabards, Sancerre 2018
Chenin Blanc Dm. Vincent Carême, Vouvray 2018
Chardonnay Skylark, "Alondra", Mendocino 2018

RED WINE:

Pinot Noir Elouan, Oregon 2017
Nebbiolo Monsecco 'Pratogrande' Piedmont 2015
Grenache Franck Balthazar, Côtes du Rhône 2018
Shiraz Barossa Valley Estate, Australia 2018
Merlot Château Moncets, Pomerol, Bordeaux 2014

