Summer Restaurant Week 2019

Appetizers

Noodle Salad
kimchi, toasted seaweed,
sesame-soy dressing

Crispy Bean Curd
with a corn and pea shoot salad

Fried Spring Rolls
with chicken, vegetables, and glass vermicelli

Spicy Beef Salad
thinly sliced beef with basil, mint,
and a spicy oil-free dressing

Steamed Vietnamese Ravioli
with chicken, shrimp, bean sprouts,
shiitake mushroom

Beef Tartare
lemongrass, coriander, sesame
and ginger-chili dressing

Entrées

Grilled Salmon
marinated in plum sauce, with sautéed vegetables,
and lemongrass broth

Saigon Chicken
marinated with turmeric and sautéed with lemongrass

Shaking Beef
diced hanger sizzled on a hot plate
with scallion and chili

Grilled Portobello Mushrooms
with sautéed vegetables

Sides

Sticky Rice with dried baby shrimp and Vietnamese sausage
Steamed White Jasmine Rice

Desserts

Classic French Lemon Tart
Coconut & Raspberry Sorbet

$42.00
(not including beverage, tax, or service)