

Le Colonial

Menu

• DINNER | \$65 •

1ST COURSE

Sui Cao Chien | Pan-Seared Chicken Dumplings

Prestige Farm chicken, scallions, ginger & black vinegar sauce

Goi Du Du | Papaya Salad

Hillside Gardens pickled carrots, rau ram, toasted peanuts, crispy shallots, mint, thai basil, & spicy red curry dressing

Suon Nuong | Baby Back Ribs

chargrilled Berkshire pork ribs with signature Vietnamese dry rub, lemongrass, cabbage slaw, scallion oil & toasted peanuts

Ca Song | Tuna Tartare

Hass avocado, sweet chili, Baker Farm cucumber, red shiso, soy caviar & taro chips
(+\$5)

2ND COURSE

Ga Xao Gung | Ginger Glazed Chicken Claypot

braised chicken thigh, haricot verts, black peppercorn, caramelized fish sauce, toasted cashews & red onion

Bo Luc Lac | Shaking Beef

caramelized filet mignon, Valverde Farm greens, Stone Creek watercress, onions & lime pepper vinaigrette

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2ND COURSE CONT.

Do Bien Xao Thom | Shrimp and Calamari Stir-Fry

jumbo shrimp, calamari, asparagus, Sweet Vidalia onions, eggplant, scallions & spicy chili oil

Ca Chien Dac Biet | Seabass

organic shiitake mushrooms, baby bok choy, coconut lobster broth, & annatto oil (+\$8)

3RD COURSE

Sui Cao Chien | Fresh Summer Berry Tart

pandan & lemongrass raspberry consommé

Ice Cream or Sorbet