

Le Colonial

\$75pp Pre-Set Menu/Served family style

Optional Soup First Course

(\$6.00 Supplement)

Soup

Pho Ga(g)

Traditional Vietnamese chicken soup with rice noodles, bean sprouts, basil, chili & fresh lime

Canh Cua (g)

Dungeness crab soup with rice noodles, seasonal vegetables & Dungeness crab meat

Appetizers

(Choice of four)

Cha Gio Tom Cua(g)

Crispy rolls with Dungeness crab, minced shrimp, chicken, taro, vermicelli noodles, wood ear mushroom & nuoc cham

Nam Nuong Cuon(g/v)

Fresh spring rolls with roasted portobello mushrooms, saffron infused rice noodles, winter greens, herbs & peanut sauce

Goi Ga (g)

Shredded Mary's chicken, mustard green, asparagus, baby arugula, soy bean, watermelon & passion fruit vinaigrette

Goi Coun(g)

Fresh spring rolls with poached prawns, red leaf lettuce, bean sprouts, rice vermicelli, mint, hoisin-peanut sauce

Suon Nuong(g)

Slow braised five-spice rubbed baby back pork ribs with marinated cabbage, tamarind-passionfruit barbecue glaze

Thit Heo Nuong Xien (g)

Skewered boneless pork marinated in turmeric, nuoc cham & sesame topped with crispy shallots & green onion

Crab Cakes(g)

Mini coconut crusted Dungeness crab cakes served with cilantro aioli

Main Courses

(Choice of three)

Ga Chien Xa(g)

Roasted lemongrass chicken, fresh turmeric mousseline potatoes, sautéed bok choy & lemongrass chicken jus

Ca Thu Nuong(g)

Grilled ahi tuna in a beer malt and smoked paprika rub with Vietnamese kim chi on a bed of smashed fingerling potatoes and black vinegar dressing

Ca Hap Nuoc Cot Dua (g)

Coconut poached Alaskan halibut, green papaya salad, mango & pineapple sauce vierge, cilantro basil pistou

Ca Ri Tom(g/v)

Coconut curry prawns or (tofu***) with eggplant, shiitake mushroom, mango, potato, yellow onion & basil

Cuu Nuong

Five-spiced seasoned rack of lamb with sweet and sour "ratatouille" & ginger butter sauce

Ca Hap La Chuoi(g)

Steamed seasonal fish filet wrapped in banana leaves with sweet potato noodles, oven roasted tomatoes, shiitake mushrooms, sesame oil, ginger & coconut black-bean sauce

Bo Luc Lac(g)

Wok-seared filet mignon cubes, sweet-savory soy, pickled red onions, on a bed of lettuce, watercress, cherry tomatoes & crispy lotus chips

Thit Heo Nau Cot Dua(g)

Coconut milk-braised pork shoulder, shiitake mushroom, sweet potatoes, water chestnut & pearl onions

Dau Hu Luc Lac (g/v)

Stir-fried all natural cubes of tofu with bell peppers, onions and garlic in a soy dressing on a bed of watercress

Maine Lobster en Croute

Whole Maine lobster out of the shell with lobster broth and vegetables in a pastry crust (2 day notice)

(Supplemental \$25 per person)

Side Dishes

(Choice of three)

Xu Bruxelles(g/v)

Crispy brussels sprouts in a sweet chili sauce, portobello mushrooms & carrots

Dau Dua Xao(g/v)

Wok-tossed Blue Lake beans, shiitake mushroom, garlic-oyster sauce & toasted almonds

Mien Xao Cua(g/v)

Wok tossed sweet potato glass noodles with Dungeness crab, farm fresh egg, bean sprouts & scallions

Com Chien Le Colonial(g/v)

Wok-fried jasmine rice with bay shrimp, scallion, carrot, green beans & fresh egg

Koda farms fried rice(g/v)

Wok fried Koda farms brown rice, organic tofu, carrots, green beans, and shiitake mushrooms

Chef's Dessert Platter to Share

(V) Items are or can be made vegetarian (g) Items are or can be made gluten free