

Le Colonial \$75pp Pre-Set Menu

Served family style

Soup First Course (Please select 1)

Bun Rieu

Tangy tomato soup with crab and shrimp dumplings
served with glass noodles, bean sprouts, basil and Napa cabbage

Pho Bo

Fragrant star anise broth with sliced rare beef tenderloin,
herbs, green onions and rice noodles

Appetizer Course (Choice of four)

Cha Cua

Coconut-crusted Dungeness crab cakes served with cilantro aioli, pickled carrots and daikon

Goi Du Du Tom

Shredded green papaya, prawns, carrots, Vietnamese coriander, basil and peanuts
tossed with a nuoc cham vinaigrette

Goi Bap Chuoi

Poached chicken and cabbage salad with banana blossom, toasted peanuts,
red onions, mint and crispy shallots
(**Goi Bap Cai**-vegetarian version also available)

Cha Gio Vit

Crispy duck rolls with taro, jicama served with lettuce wraps and ginger dipping sauce

Goi Cuon

Fresh spring rolls with poached prawns, bean sprouts, mint,
rice vermicelli served with peanut sauce

Suon Nuong

Five-Spice rubbed Niman Ranch pork ribs with honey-ginger glaze served
with baby tatsoi and water chestnuts

Third Course (Choice of Three)

Ga Roti Xao Xa

Lemongrass free-range chicken prepared two ways
With cream corn, bell pepper and young coconut

Cuu Nuong

Grilled Colorado lamb chops with pureed eggplant, watercress and apple salad, served with a
pepper lime dipping sauce

Bo Luc Lac

Wok-seared filet mignon with sweet garlic-soy sauce
over watercress with mix greens and toy box tomatoes

Ca Hap La Choui

Steamed Chilean sea bass wrapped in banana leaves, tomatoes,
shiitake mushrooms and ginger in a black-bean coconut sauce

Ca Hoi Nuong

Grilled wild Loch Duart salmon with cabbage salad,
spicy tamarind reduction, peanuts and crispy shallots

Ca Ri Tom

Poached black tiger prawns in a coconut curry with eggplant,
russet potato, yellow onion and basil
(**Ca Ri Chay**-vegetarian version also available)

Tom Hum

Wok fried Maine lobster with ginger-garlic butter over sautéed baby bok choy
(Supplemental \$20.00 Per Person)

Side Dishes

(Choice of two)

Mang Tay Xao

Wok-sautéed organic asparagus and yellow onion with soybean and garlic sauce

Dau Dua Xao

Wok-tossed Blue Lake green beans with a garlic oyster sauce served with toasted almonds

Bahn Canh Xao Cua

Thick cut rice noodles stir fried with Dungeness crab, shrimp, egg,
bean sprouts, green onions and carrots
(Vegetarian version also available)

Dau Hu Xau Han

Wok fried salt and pepper tofu with garlic and onion

Dessert Platter to Share

Chocolate flourless cake

Banana spring rolls

Apple beignets

Vanilla panna cotta

(desserts are subject to change)