

Le Colonial

VALENTINE'S DAY 2021

\$85 per person* / please select one small plate, one large plate & one dessert

SMALL PLATES

CHA GIO *Crispy Shrimp & Pork Roll* • GF

Gulf Shrimp, Pork, Asian Mushrooms, Mint, Cilantro, Chili Lime Sauce

*Vegetarian Option Available

HIRAMASA *Yellowtail Crudo*

Wasabi, Lime Caviar, Crispy Shallots, Shiso, Preserved Lemon Pulp

SUI CAO CHIEN *Pan Seared Chicken Dumplings*

Amish Farm Chicken, Scallions, Ginger, Black Vinegar Sauce

GOI CUA *Crab Salad*

Jumbo Lump Crab, Jalapeño, Avocado, Radish, Spicy Sesame Citrus Dressing

SUP TOM HUM *Lobster Bisque*

Shrimp & Chive Dumpling, Jalapeño, Cilantro

GOI TRON SOT CARI *Crunchy Salad* • GF

Green Papaya, Valverde Farm Kohlrabi, Cabbage, Carrots, Spicy Red Curry Dressing, Toasted Cashews

GOI BO *Spicy Beef Carpaccio Salad*

Prime Beef Tenderloin, Bella Verdi Farm Greens, Sweet Chili & Agave Dressing

TRUFFLE & SQUASH DUMPLING

Organic Kabocha Squash, Meyer Lemon, Black Truffle, Citrus Brown Butter Sauce

CA SONG *Spicy Yellowfin Tuna Tartare*

Hass Avocado, Sweet Chili, Cucumber, Soy Caviar, Taro Chips

LARGE PLATES

CA CHIEN DAC BIET *Pan Seared Seabass*

Seabass, Bok Choy, Shiitake Mushrooms, Lobster Coconut Broth

TOM HUM *1.5 LB Poached Lobster* supplement \$15

Malabar Spinach, Chantrelles, Wasabi Vinaigrette

GA XAO XA OT *Spicy Chicken Stir-Fry*

Cage Free Chicken Breast, Sweet Onions, Mushrooms, Lemongrass, Jalapeño, Thai Basil

BO LUC LAC *Shaking Beef*

Caramelized Filet Mignon, Valverde Farm Greens, Sweet Onions, Watercress, Lime Pepper Vinaigrette

BO KHO CARI *Braised Beef Short Ribs*

Braised Short Ribs, Peas, Carrots, Taro Root, Pho Jus

CARI CAY HAI SAN *Seafood Laksa*

Gulf Shrimp, Sea Scallops, Scottish Salmon, Lemongrass Broth, Aromatic Herbs, Lime Leaf, Galangal

SUON CUU NUONG *Lamb Chops*

Honey Coriander Lamb Chops, Eggplant & Pepper Confit, Lamb Jus

TAU HU CARI *Spicy Organic Tofu Curry* • GF/VG

Eggplant, Shiitake Mushrooms, Butternut Squash, Roasted Cashews, Yellow Coconut Curry Sauce

COM CHIEN DAC BIET *Crab Fried Rice*

Gulf Blue Crab, Vietnamese Pork Sausage, Lemongrass, Eggs, Broccoli, Scallions

DESSERT

TARTE AU CITRON

Yuzu Lemon Curd, lime Meringue, Mint, Berries, Vanilla Crème Chantilly

VANILLA CRÈME BRÛLÉE

Madagascar Vanilla Bean Custard, Seasonal Berries, Lemon Honey Madeline

VALRHONA CHOCOLATE CRÉMEUX

Silky French Chocolate Mousse, Candied Pecans, Raspberry Sorbet

ALMOND PEAR TARTE

Almond Frangipane, Bartlett Pear, Madagascar Vanilla Ice Cream

SIDES

supplement \$7

CRISPY BRUSSELS SPROUTS • GARLIC GREEN BEANS • RAU XAO
LE COLONIAL SIGNATURE FRIED RICE

• price listed is per person, not valid for sharing / excludes tax & 20% gratuity •

Please note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
V: item is vegetarian VG: item is vegan GF: item is gluten free