

# DINNER MENU

**PINEAPPLE MILK BUN** Hoisin butter \$9

**CHICKEN LIVER PATE** Brioche, cherry chili jam, chicken fat \$10

**KOMBUJIME SCALLOP CRUDO** Tom kha, pickled pearl onion, shiso \$16

**RABBIT'S SALAD** Japanese scallion, fennel, cilantro, purple kohlrabi \$14

**NAI TAI TARTARE** Venison tartare, baby iceberg, sate, nuoc cham \$18

**CA RI BEETS** Grilled Chioggia beets, curry, candied pumpkin seeds \$14

**CHARRED CARAFLEX CABBAGE** Hue style romesco, pineapple, herbs \$16

**CA CHIEN** Semolina fried skate, pho spice, tamarind \$16

**GRILLED PRAWN** Thai & garlic basil butter, muoi ot xanh sua dac, lime \$24

**BO LUC LAC** Australian grass-fed ribeye, au poivre, watercress \$38

**GA CHIEN NUOC MAM** Whole fried chicken, biscuits, chili maple fish sauce \$55

**LEMONGRASS PORK BLADE** Gem lettuce, coconut rice, bouquet garni \$48

**BANH FLAN CA PHE** Caramel, chocolate-espresso, hazelnut, condensed milk ice cream \$12

**CHE CHUOI** Coconut mousse, caramelized rice, peanut streusel, banana, mango sorbet \$14

Culinary Team Kevin Tien, Judy Beltrano, Bradley Marlatt, Susan Bae

consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illnesses

