

# Le Colonial

## NEW YEAR'S EVE 2022

\$95 per person\* | please select one first course, one second course & one dessert

### FIRST COURSE

CHOICE OF ONE

#### **SUON NUONG** *Baby Back Ribs*

Chargrilled Berkshire Pork Ribs with Signature Vietnamese Dry Rub, Lemongrass, Cabbage Slaw, Scallion Oil, Toasted Peanuts

#### **CHA GIO** *Crispy Shrimp & Pork Roll*

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

#### **HAMACHI PONZU** *Yellowtail Crudo*

Thin Slice Yellow Tail, Lemongrass Salsa, Grapefruit, Ponzu

#### **SUI CAO CHIEN** *Pan Seared Chicken Dumplings*

Amish Farm Chicken, Scallions, Ginger, Black Vinegar Sauce

#### **GOI CU CAI DO** *Beet Salad*

Roasted Beets, Wasabi Avocado, Soy Ginger Dressing

#### **GOI DU DU** *Green Papaya Salad*

Carrot, Cabbage, Toasted Peanuts, Basil, Cilantro, Crispy Shallots, Lime Chili Dressing

#### **GOI CUA** *Crab Salad*

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

#### **CA SONG** *Spicy Yellowfin Tuna Tartare*

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

### SECOND COURSE

CHOICE OF ONE

#### **LAKSA NOODLE**

Gulf Shrimp, Atlantic Salmon, Prince Edward Mussel, Wonton Noodles, Seafood Broth, Aromatic Herbs, Bean Sprouts, Watercress

#### **GA XAO XA OT** *Spicy Chicken Stir-Fry*

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

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

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

#### **DUCK CURRY**

Sweet Massaman Curry, Lychee, Coconut Milk, Sweet Potato, Green Beans, Gai Lan

#### **TOM HUM** *1.5 LB Poached Lobster **Supp. \$20***

Malabar Spinach, Chanterelles, Wasabi Vinaigrette

#### **BO LUC LAC** *Shaking Beef*

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

#### **CUU CARI** *Braised Lamb Shank*

Taro & Japanese Potato Gratin, Massaman Curry

#### **COM CHIEN DAC BIET** *Shrimp Fried Rice*

Gulf Shrimp, Vietnamese Pork Sausage, Lemongrass, Eggs, Broccoli, Scallions

#### **VIETNAMESE GRILLED OCTOPUS**

Marinated Grilled Octopus, Duck Fat Fingerling Potatoes, Tamarind Adobo Sauce, Pico Mango, Cason Ginger Vinaigrette

#### **BRANZINO**

Fresh Grilled Fish, Aromatic Vietnamese Marinade

#### **CA CHIEN DAC BIET** *Pan Seared Seabass **Supp. \$10***

Seabass, Bok Choy, Shiitake Mushrooms, Lobster Coconut Broth

### SHAREABLE SIDES

Supplement \$7

#### **COM CHIEN** *Signature Fried Rice +*

Ginger Poached Prestige Farm Chicken Breast, Broccoli, Greenway Farms Organic Eggs, Vietnamese Pork Sausage, Scallions

#### **GARLIC GREEN BEANS • V**

#### **CRISPY BRUSSEL SPROUTS • GF**

Caramelized Fish Sauce, Lemon, Toasted Peanuts

### DESSERT

CHOICE OF ONE

#### **CHOCOLATE "GALAXY" ENTREMET**

Dark chocolate mousse, passionfruit and caramelized mango filling, hint of ginger, praline chocolate crunch

#### **GOURMET ICE CREAMS & SORBETS**

*Two Scoops of Ice Cream or Fresh Sorbet*

Mixed Berry, Mango, Vanilla Bean, Chocolate (Vegan), Coconut, Pistachio

#### **NEW YEAR'S EVE BENTO BOX**

Crunchy wonton skin cannoli, fresh ricotta, sweetened mung bean paste, Puerto Rican rum greeting with 2023 year of the "Rabbit"

#### **CRÈME BRÛLÉE**

Vanilla Bean Crème Brûlée, Lemon Honey Madeleines

• price listed is per person, not valid for sharing / excludes tax & 20% gratuity •  
V: item is vegetarian VG: item is vegan GF: item is gluten free

Please note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
Executive Chef Shuma Kuwamoto