

Le Colonial

NEW YEAR'S EVE 2022

\$95 per person* | please select one small plate, one large plate & one dessert

SMALL PLATES

CHA GIO *Crispy Shrimp & Pork Roll*
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

BO LA LOT *Beef in Betel Leaf*
Chopped Beef Tenderloin, Lemongrass,
Betel Leaf, Fine Vermicelli Noodles,
Roasted Peanuts

SUP BI NGO *Organic Kabocha Squash Soup*
Sweet Coconut Cream, Spiced Pumpkin Seeds

SUI CAO CHIEN *Pan Seared Chicken Dumplings*
Amish Farm Chicken, Scallions, Ginger,
Black Vinegar Sauce

BEET SALAD
Heirloom Beets, Soy, Ginger, Avocado Wasabi,
Pistachio, Yuca Crisp

GOI BO *Spicy Beef Carpaccio Salad*
Prime Beef Tenderloin, Bella Verdi Farm Greens,
Sweet Chili & Agave Dressing

CA SONG *Spicy Yellowfin Tuna Tartare*
Hass Avocado, Sweet Chili, Cucumber,
Soy Caviar, Taro Chips

LARGE PLATES

CA CHIEN DAC BIET *Pan Seared Seabass* **Supplement \$10**
Seabass, Bok Choy, Shiitake Mushrooms,
Lobster Coconut Broth

TOM HUM *1.5 LB Roasted Lobster* **Supplement \$20**
Maine Lobster, Garlic Lo Mein Noodles,
Flower Chives

DO BIEN XAO THOM *Spicy Calamari & Shrimp Stir Fry*
Pineapple, Shishito Peppers, Bell Pepper,
Jalapeño, Green Onion, Tamarind

COM CHIEN DO BIEN *Seafood Fried Rice*
Gulf Shrimp, Bay Scallops, Thai Basil, Eggs,
Bean Sprouts

VIT CONFIT *Duck Confit*
Hudson Valley Duck Confit, Duck Jus,
5-Spiced Fingerling Potatoes

BO LUC LAC *Shaking Beef*
Caramelized Filet Mignon, Sweet Onions,
Valverdi Farm Greens, Watercress,
Lime Pepper Vinaigrette

BO NUONG *Sous Vide Short Ribs*
Beef Short Ribs, Demiglacé, Taro Purée,
Maitake Mushrooms

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

DESSERT

VANILLA CRÈME BRÛLÉE
Madagascar Vanilla Bean Custard,
Seasonal Berries, Lemon Honey Madeline

TAPIOCA PUDDING
Warm Banana Tapioca Pudding, Spiced
Vanilla Anglaise

CHOCOLATE "GALAXY" ENTREMET
Valrhona 70% Dark Chocolate Mousse, Mango
& Passionfruit Filling, Praline Chocolate Crust

CRÈME DE CITRON
Lemon Curd, Meringue, Mint, Berries,
Vanilla Crème Chantilly

• 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