

## ***Le Colonial Prix Fixe Menu***

***\$45 per person***

### **Appetizers**

Choose three

#### ***Suon Nuong***

*Five-spice rubbed Niman Ranch pork ribs with honey-ginger glaze served with baby tatsoi and water chest nuts*

#### ***Muc Chien***

*Lightly battered salt and pepper calamari served with a chili aioli dipping sauce*

#### ***Bo Bia Chay***

*Fresh spring rolls with choyote squash, shiitake mushroom, tofu, cucumber, peanuts and basil served with peanut dipping sauce*

#### ***Cha Gio Tom Cua\****

*Crispy rolls with Dungeness crab, shrimp, pork and wood ear mushrooms served with lettuce wraps, herbs and nuoc cham*

#### ***Goi Du Du Tom\****

*Shredded green papaya, prawns, carrots, cilantro, basil and peanuts tossed with nuoc cham vinaigrette*

### **Mains**

Choose three

#### ***Ca Ri Tom\****

*Poached black tiger prawns in a coconut curry with eggplant, russet potato, yellow onion, mango and basil*

#### ***Ca Hap La Choui***

*Steamed Chilean sea bass wrapped in banana leaves with shiitake mushrooms and ginger with a black-bean coconut sauce*  
*(Extra \$5 per person)*

#### ***Ca Chien***

*Pan seared day boat scallops with bok choy shoots, oyster mushrooms and sesame onion rings with a soy-ginger beurre blanc*

#### ***Bo Luc Lac***

*Wok-seared filet mignon with sweet garlic-soy sauce over organic mixed greens and toybox tomatoes*  
*(extra \$4 per person)*

#### ***Ga Roti Xao Xa***

*Lemongrass free-range chicken prepared two ways with shiitake mushrooms and spinach*

#### ***Cuu Nuong***

*Grilled Colorado lamb chops, eggplant puree, green apple and watercress salad, served with lime-pepper dipping sauce*  
*(Extra \$4 per person)*

### **Vegetables**

Choose one

#### ***Dau Dua Xao\****

*Blue lake beans in oyster sauce*

#### ***Bong Cai Xao***

*Sauteed broccoli with garlic mushroom sauce*

#### ***Dau Hu Xau Han***

*Wok fried tofu with garlic and onion*

*\* = vegetarian option available*

*Steamed jasmine rice or brown rice included along with a dessert platter*

*Add \$3 per person for each additional appetizer or vegetable*

*Add \$6 per person for each additional entrée*