



Tra An Charcuterie Platter

stuffing bread, roasted crostini, olives,
black garlic butter, bacon jelly, salmon pâté,
chicken liver mousse, smoked nuts, artisan cheese



STARTERS

Edamame garlic soy, truffle salt, lime tajin

Curried Deviled Eggs marinara, bacon

Grilled Asian Wings soy ginger glaze

Krab Ragoons spicy coconut dip

Jicama Spring Rolls black bean dip

Mac & Cheese Rolls spicy coconut dip

Tamale Bites salsa roja

Sweet Longanisa in a Blanket

“Banh Mi” Sliders pickled vegetables

Chashu Grilled Cheese tomato bisque

Glazed Pork Belly Flatbread kimchi

SMALL PLATES

Saigon Ceviche prawn crackers

Street Corn baby shrimp, scallions, butter

Queso Fundido chorizo, pita bread

Wild Halibut mango salsa, kohlrabi slaw

Crab Cake plum sauce, spring mix

Shrimp Bolognese cheese grits

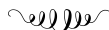
Bacon Wrapped Shrimp tamarind dip

Korean Street Taco horseradish cream

Short Rib Quesadilla crème, guac

“Shaky” Filet Mignon truffle risotto

MAIN



Carbonara

pancetta, peas, egg, parmesan

Cheese Stuffed Meatballs

garlic pasta, seasonal vegetables

Seafood Pasta

linguini, cream or Bolognese sauce

Miso Black Cod

pickled vegetables, bok choy, wild rice

Hanoi Dill Snapper

peanuts, lime herb vinaigrette, rice noodle

Smoked Pesto Salmon

parmesan asparagus, thyme cauliflower

Herb Crusted Chicken

roasted rainbow carrots, potato, gravy

Eight Spice Chicken

roasted corn and mung bean, curry

BBQ Pulled Pork

braised greens, truffle mac and cheese

Beef Bourguignon

herb roasted potato, French rolls

Mediterranean Lamb Chops

hummus, roasted vegetables, couscous

Marinated Rib Eye Steak

broccolini, mashed potato, wasabi wine reduction

Vegan “Meat” Loaf

couscous, red pepper sauce

Vegan Lemongrass Tofu Steak

kimchi fried rice with mushroom and scallions

Vegetable Shepherd Pie

creamy shiitaki gravy

We offer gluten-free modifications

SOUP

Corn Coconut crab meat

Clam Chowder bacon bits

Butternut Squash apple, peas purée

Cabbage Dumpling shiitake mushroom, carrot

Homemade Chili beans, cheese, sour cream

Vietnamese Phở noodles, herb, bean sprouts

GREENS

Basic Greens spring mix, avocado, cucumber,
carrot, mushroom, red onion

Kohlrabi Slaw herbs, carrot, lime

Traditional Caesar garlic, anchovies

Soba Cobb Salad enochi mushroom

Lotus Root Shrimp Salad dried shallots

*Dressing: Buttermilk Ranch, Creamy Cilantro, Sesame
Ginger Vinaigrette, Caesar,
Soy Gochujang Vinaigrette, Red Wine Balsamic,
Lime Herb Vinaigrette*

HOMEMADE SWEETS

Mille Crepe Cake

Banana Flambé

Caramel Flan

Rum Cupcake + Candied Bacon

Ginger Tofu Pudding + Coconut Milk

Fruit Cobbler

Assorted Cookies

Seasonal Pies