

SF Chefs 2011

RESTAURANT WEEK

3 course dinner \$35ppl

Appetizers

(please select 1)

Pho Ga

Aromatic chicken broth with rice noodles, organic chicken,
served with bean sprouts and fresh herbs

Banh Tom

Steamed prawn dumplings with scallions and ginger served with sesame vinaigrette

Goi Bap Chuoi

Poached chicken and cabbage salad with banana blossom, toasted peanuts,
red onions, mint and crispy shallots

(Goi Bap Cai-vegetarian version also available)

Entrees

(please select one)

Ca Chien

Pan roasted Sea Bream, oyster mushrooms, cauliflower puree, ginger soy beurre blanc sauce

Thit Heo

Beer braised pork shoulder with creamed corn, pickled fennel and sweet chili glaze

Ca Ri Tom

Poached Black Tiger prawns in a coconut curry with shiitake mushrooms,
Russet potato, yellow onion and basil

(Ca Ri Chay-vegetarian version also available)

Dessert

Crème Caramel

no substitutions and items are subject to change
excludes beverages, tax and gratuity

ENTICE YOUR PALATE

AUGUST 1-7 • UNION SQUARE • SAN FRANCISCO