



SEASONED

ESTD 2018 CULINARY EXPERIENCE

Bread Service

Bánh Mì Baguette [*GF, *V]
served with Nước Chấm (Vietnamese Fish Sauce)

Appetizers

Tofu Spring Roll [*V]
Rice Noodles . Red Bell Pepper . Carrot . Cucumber . Tofu

Pho [GF]
Beef Bone Broth . Lime Quarters . Bean Sprouts . Sirloin Beef . Rice Noodles . Onion

Nom Hoa Chuoi [*V, GF]
Bean Sprouts . Cucumber . Carrot . Red Chili . Peanuts

Xoi [GF]
Papaya . Coconut Milk . Sticky Rice

Entrees

Bo Bit Tet [GF]
Tri-tip Beef . Rosemary . White Wine . Garlic . Carrots . Broccoli

Cha Ca [*GF]
Tilapia . Fish Sauce . Scallion . Vermicelli Noodles . Lettuce . Peanuts . Dill

Com Chay [*V, *GF]
Rice . Garlic . Onion . Scallion . Soy Sauce . Peas . Carrots

Ga Kho Sa Ot [*GF]
Chicken . Lemongrass . Siamese Peppers . Lemon Leaves . Garlic . Onion

Desserts

Bánh Flan (Vietnamese Flan) [GF, V]

Fresh Fruit Salad . Caramel . Crystal Chips . Edible Flowers

Chè Thái (Vietnamese Fruit Cocktail) [GF, *V]

Colored Water Chestnut . Homemade Jello . Jackfruit . Lychee . Tapioca . Coconut Sauce

Bánh da Lợn (Steamed Cakes) [GF, *V]

Pandan Leaves . Coconut Milk . Mung Beans . Mango Compote

Sữa Chua (Vietnamese Frozen Yogurt) [*GF, V]

Bánh Tiêu . Sesame Seeds . Dragon Fruit . Yogurt . Ginger Syrup

PLEASE ALERT YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES BEFORE ORDERING

[GF= GLUTEN FREE] [*GF= CAN BE GLUTEN FREE] [V= VEGETARIAN] [*V= CAN BE VEGAN]

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

REGIONAL CUISINE OF VIETNAM

DINNER MENU DATE APRIL 9, 2026

SOUS CHEF NICHOLAS THOMPSON II

STUDENT ASSISTANT MANAGER TOBI DREIDEL