

# *~Starters~*

## **Classic French Mussels**

Garlic, Shallots, White Wine, Parsley & a Touch of Cream  
Or  
Red Curry-Kaffir Lime Leaf & Coconut Milk Broth  
\$13

## **Mediterranean Sampler**

Chef's Selection of Pâté, Saucisson Sec,  
Imported Cheese, Seasonal Fruit, Fresh Bread  
\$14

## **Mixed Organic Mesclun Salad**

House Vinaigrette  
\$5

## **Mixed Organic Mesclun Salad, Gorgonzola,**

Dried Cranberries, Toasted Almonds, Orange Vinaigrette  
\$10

## **Roasted Beets, Goat Cheese & Walnut Salad**

Baby Spinach & Salad Greens, Roasted Shallots & Toasted Walnuts  
Honey-Dijon Vinaigrette  
\$12

## **Caesar Salad**

Crisp Hearts of Romaine, Caesar Dressing,  
House Baked Ancho-Chili Cheese Croutons  
\$7

With Miniature Pan-Fried Crab Cakes,  
Chipotle Sauce  
\$12

## *Vietnamese Selections:*

### **Chả Giò**

**Vietnamese Crispy Fried Shrimp Spring Rolls**  
Traditional Nước Chấm Dipping Sauce  
\$7

### **Súp Cà Ri Gà Với Nước Cốt Dừa**

**Vietnamese Soup with Rice Noodles, Shredded Chicken Breast,**  
Lemongrass, Red Curry, Coconut Milk, Kaffir Lime Leaf  
\$5/cup \$7/Bowl

### **Thịt Dê Vỡ Viên Nướng**

**Grilled Lamb Meatballs with Fresh Mint & Garlic**  
Lime Nước Chấm Dipping Sauce  
\$8

### **Việt Nam Khai Vị Đĩa**

**Sampler Platter of Spring Rolls, Grilled Lamb Meatballs & Fish Cakes**  
\$15