

Le Colonial

SAVOR THE AVE

IN PARTNERSHIP WITH TERLATO WINE

AMUSE-BOUCHE

Cá Cam | YELLOWTAIL AND OSETRA CAVIAR

Yellowtail Tartare, Osetra Caviar, Pickled Cucumber,
Seaweed Rice Pillow, Finger Lime

Lanson "Le Vintage" 2012

FIRST COURSE

Xíu Mại | SHRIMP TRUFFLE SHUMAI EXPLOSION

Shumai Sweet Tiger Shrimp, Black Truffle, Wood Ear
Mushroom, Soy Truffle Emulsion

Feudi San Gregorio Fiano Di Avellino 2022

SECOND COURSE

Tôm Hùm Sot Thái | MAINE LOBSTER "TOMYUM"

Lemongrass Poached Maine Lobster, Sautéed Gai Lan,
Chanterelles, Tom Yum Sauce

Chimney Rock Elevage Blanc 2021

THIRD COURSE

Thăn Cừu Sot Thạch Lưu | CURED LAMB LOIN

Honey & Vietnamese Coffee Cured Colorado Lamb Loin,
Malabar Peppercorn, Japanese Eggplant Confit,
Pomegranate Lamb Jus

Rutherford Hill AJT Cabernet Sauvignon 2021

DESSERT

Dark Chocolate Ganache Montée, Feuilletine,
Hazelnut Praline, Strawberries

Nino Franco "Primo Franco" Prosecco 2021

Petit Fours, Coffee and Tea

\$225

TAX & GRATUITY NOT INCLUDED