

SEATTLE RESTAURANT WEEK

Three Courses + Beverage for \$50 per person.

Choose one item from each category below.

SMALL PLATES

DEEP-FRIED CUTTLEFISH WITH HOUSE-SPECIAL SALTED EGG (S)

LEMONGRASS CHILI TOFU (V,GF)

GRILLED CUTTLEFISH WITH HOUSE-SPECIAL GREEN CHILI SAUCE (S,GF)

CHICKEN WINGS WITH PASSION FRUIT SAUCE (GF)

~MAIN~

BÒ NÉ

MEDIUM WELL 5.5OZ BEEF TENDERLOIN, 2 SUNNY SIDE UP EGGS, PORK PATE, WARM BAGUETTE

XÓM SUPREME (GF)

PRIME OXTAILS, EYE ROUND STEAK, PHO BONE MARROW

CƠM TẤM (S)

GRILLED PORK CHOP, PORK MEATLOAF, PORK SKIN, BROKEN RICE

~DESSERT~

CHEESECAKE

TIRAMISU

~BEVERAGE~

ONE FINE DAY - Mocktails

Beer

Wine

MANDARIN LEMONGRASS AND PEACH ICED TEA

Contains raw or undercooked food item which may increase your risk of food borne illness.