

# Le Colonial

## □ DELRAY RESTAURANT MONTH

\$ 6 5

### CHOICE OF ONE SMALL PLATE

#### CHA GIO *Crispy Shrimp & Pork Roll*

Jumbo Shrimp, Heritage Pork, Asian Mushrooms, Mint, Cilantro, Chili Lime Sauce

#### GOI CUON *Chilled Shrimp Roll*

Jumbo Shrimp, Rice Noodles, Bean Sprouts, Mr Greens' Herbs, Peanut Sauce

#### NEM BO NUONG *Vietnamese Grilled Meatballs*

Vietnamese Beef Sausage, Seasoned Ground Beef Tenderloin, Mint, Kumquats, Scallion Confit, Walnuts, Chili Lime Sauce, Scallion Sauce

#### GOI CU CAI DO *Beet Salad*

Heirloom Beets, Soy, Ginger, Avocado Wasabi, Pistachio, Yuca Crisp

#### CA SONG *Spicy Yellowfin Tuna Tartare*

Hass Avocado, Sweet Chili, Pexco Farm Cucumber, Red Shiso, Soy Caviar, Rice Crisp

### CHOICE OF ONE LARGE PLATE

\*Jasmine Rice included with Large Plates\*

#### CARI TOM *Green Shrimp Curry*

Gulf Shrimp, Bamboo Shoots, Lime Leaf, Snap Peas, Zucchini, Spicy Coconut Green Curry Broth

#### CA HOI NUONG *Roasted Salmon*

Miso Glazed Faroe Island Salmon, Baby Bok Choy, Organic Mother Fungi Shittake Mushrooms, Coconut Lobster Broth, Annato Oil

#### BO LUC LAC *Shaking Beef*

Caramelized Hertitage Anugs Beef, Onions, B&W Growers Farm Greens, Stone Creek Watercress, Lime Pepper Vinaigrette

#### GA XAO XA OT *Spicy Chicken Stir-Fry*

Cage Free Cook's Venture Chicken, Tumeric, Lemongrass, Japapeno, J&C Tropical Farms Vidalia Onions, Mother Fungi Mushrooms, Thai Basil

### CHOICE OF ONE DESSERT

CREME BRULEE

LEMONGRASS PANNA COTTA

LE CITRON LEMON CURD

\*price listed is per person, not valid for sharing\*

\*Please note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness