The Elephant Walk's
Gluten Free Menu

Starters

• à la Cambodgienne •

Nataing
Ground pork simmered in coconut milk with sliced garlic, crushed peanuts and chili pods; served with crispy jasmine rice for dipping…8.50 **(with special gluten free crispy rice)**

S'gnao Mouan
Cambodian chicken soup with chicken breast, lime juice and lemongrass; garnished with scallion and Asian basil…7.95

Somlah Machou
A tangy soup with special chicken stock, natural shrimp, tomatoes and lime juice; garnished with fried garlic and "French" mint…8.50

• à la Française •

Potage aux Champignons, Coulis d'Epinard
Wild mushroom soup with Sherry and brown rice; garnished with a spinach coulis…8.00 **(without fried leek garnish)**

Salads

• à la Française •

Salade Croquante au Vieux Vinaigre Balsamique
A salad of bib lettuce, watercress, sliced Braeburn apple and toasted walnut; drizzled with aged Modena balsamic vinegar …8.95

Salade de Timbale aux Fruits et au Chèvre
Roasted pear, fresh strawberry, green grape with Vermont goat cheese, toasted walnut and balsamic vinaigrette; with dressed baby greens and aged balsamic vinegar…9.75

Salade Verte
Baby greens dressed with lemon vinaigrette and sliced plum tomatoes…4.95 / 6.95

• à la Cambodgienne •

Salade de Fruits à la Cambodgienne
Sweet mango, julienned pineapple, cherry tomatoes, mint, Asian basil and shallot dressed with lime-chili tuk trey over bib lettuce…8.25

Avocat Kanthor**
A timbale of diced, fresh, raw tuna, avocado, lemongrass, shallot and "French" mint; tossed in a fragrant marinade of galangal, garlic, shallot, fish sauce, rice vinegar and crushed peanuts; served on a bed of baby greens…10.95

Salade Cambodgienne
Shredded cabbage, carrots and chicken with red bell pepper, onion, roasted crushed peanuts, mint and Asian basil; dressed with tuk trey…7.95

Steamed & Braised & Grilled

• à la Cambodgienne •

Amok Royal
A Cambodian signature dish - a spicy, custard-like preparation of fresh crab, bay scallops, catfish and shrimp with coconut milk and complex Khmer seasonings; steamed in a banana leaf cup and garnished with cilantro and red bell pepper…18.95

Keing d'Ananas
Sliced pork braised in a fragrant broth with kaffir lime, lemongrass, coconut milk, chili pods, shrimp paste and smoked fish; with fresh pineapple and lime juice…15.95

Trey Ang
Grilled 10oz deboned trout marinated in lime juice, garlic and jalapeño; served with green mango salad and a side of lime tuk trey…18.95 **(without fried leek garnish)**

Seared

• à la Française •

Entrecôte Grillée, Sauce Caramelisée au Romarin **
Grilled center cut sirloin steak with a caramelized onion and garlic red wine-cognac reduction with rosemary, mashed Yukon Gold potatoes with a spinach coulis and grilled asparagus...26.95

Saumon à la Crème d'Homard au Pernod
Pan-roasted Atlantic salmon with lobster Pernod sauce, shallot-caper emulsion, sautéed red radicchio over mashed Yugon Gold potatoes and roasted whole garlic…23.95

Poulet au Champignons et Sauge
Roasted bone-in chicken breast with a wild mushroom-sage cream sauce, mashed Yukon Gold potatoes with sautéed leeks and spinach…17.95

• à la Cambodgienne •

Coquilles St Jacques au Gingembre
Seared dry sea scallops with mashed edamame, ginger cream sauce with finely julienned red radicchio and flash fried ginger…19.95

Saiko Cha Kroeung Machou**
Sliced tender beef sautéed in a tangy lemongrass sauce with tamarind, "prahok" and a touch of coconut milk; with Asian basil, yellow squash, jalapenos and button mushroom …16.95

Curry de Crevettes
Curry with natural shrimp, asparagus, baby bok choy, eggplant, snow peas, red bell pepper and summer squash…18.95 **(substitute with vegan curry sauce without shrimp paste)**

Loc Lac**
Cubed beef tenderloin sautéed with garlic, sugar and black pepper; served over a bed of shredded lettuce with a lime, garlic and black pepper dipping sauce…18.95 **(without mushroom soy sauce)**

Vegan

• à la Française •

Salade Croquante au Vieux Vinaigre Balsamique
A salad of bib lettuce, watercress, sliced Braeburn apple and toasted walnut; drizzled with aged Modena balsamic vinegar …8.95

Salade de Timbale aux Fruits
Roasted pear, fresh strawberry, green grape, toasted walnut and balsamic vinaigrette; with dressed baby greens and aged balsamic vinegar…8.75

Salade Verte
Baby greens with sliced plum tomatoes; dressed with our own vinaigrette…4.95/6.95

• à la Cambodgienne •

Vegetarian Salade Cambodgienne
Shredded cabbage, carrots with red bell pepper, onion, roasted crushed peanuts, mint and Asian basil; dressed with vegetarian tuk trey…7.95

Salade de Fruits à la Cambodgienne
Sweet mango, julienned pineapple, cherry tomatoes, mint, Asian basil and shallot dressed with lime-chili vegetarian tuk trey over bib lettuce…8.25

Curry de Légumes
A vegetable curry sauté with eggplant, asparagus, baby bok choy, red bell pepper, snow peas and yellow squash…13.95

Bamboo Basket of Steamed Vegetables
Steamed asparagus, baby bok choy, yellow squash, snow peas, eggplant and red bell pepper…5.95

Gluten free desserts

Le Péché au Chocolat
A rich creamy white and semi-sweet chocolate truffle cake with raspberry coulis and crème Anglaise…7.25

Saveur Douce d'Asie
A delicate crème caramel infused with the Asian flavor of pandan leaf; garnished with fresh kiwi…7.25 **(without Florentine cookie)**

Crème Glaçée et Sorbet
Your choice of raspberry sorbet, vanilla or ginger ice cream…6.00 **(without elephant sugar cookie)**

THE ELEPHANT WALK

** Government Advisory: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."