

Prix Fixe Menu

Restaurant Week Summer 2010

All four courses - \$33.10*, any three courses - \$29.95*

STARTERS

ROULEAUX (AVAILABLE VEGAN)

Two Cambodian spring rolls filled with ground pork, crushed peanut, beanthread noodles, carrot and onion; served with fresh greens and herbs for wrapping and tuk trey on the side for dipping

CHILLED AVOCADO CITRUS SOUP (VEGAN)

Freshly squeezed orange and lime juice with diced avocado, button mushroom, plum tomato, onion, garlic and a hint of extra virgin olive oil

SECOND COURSE

LEAH CHAH

Fresh cultured blue mussels sautéed with garlic, Asian basil, red bell pepper, jalapeño, and scallion (gluten-free)

SALADE CAMBODGIENNE (AVAILABLE VEGAN)

Shredded cabbage, carrot and chicken with red bell pepper, onion, crushed peanut, mint, Asian basil and tuk trey

SALADE DE TOMATE AU FETA

Bibb lettuce, local plum tomatoes, cucumber, onion and Vermont Feta cheese dressed with our own vinaigrette

BROCHETTES DE CREVETTES A LA CITRONELLE

Grilled lemongrass shrimp brochettes with Cambodian quick pickles

ENTRÉES

SAIKO CHA K'DAO

Sliced tender beef sautéed in a spicy lemongrass sauce with Mareh Preuv basil, julienned cubanelle and jalapeño peppers

CREVETTES AMRITA

(AVAILABLE VEGAN WITH ORGANIC TOFU)

Natural shrimp sautéed in a lightly sweet and spicy Cambodian satay sauce with coriander, cumin, cardamom, galangal, cinnamon, ginger, peanuts, star anise and lemongrass; with button mushroom, onion and scallion

POULET MÉTISSE

A timbale of tomato rice with diced roasted chicken breast and button mushroom in bechamel sauce; garnished with watercress and shallot salad

POULET À LA CITRONNELLE

(AVAILABLE VEGAN WITH ORGANIC TOFU)

Sliced chicken breast sautéed with lemongrass, onion, red bell pepper and scallion; sprinkled with freshly roasted, crushed peanuts

COQUILLES ST JACQUES ET RISOTTO DE RIZ JASMIN

Cognac flambéed scallops with a wild mushroom-Jasmine "risotto", warm snow peas, a creamed jus de champignons and an emulsion of fresh herbs and tomato concassé

FILLET DE HADDOCK D'ATLANTIQUE AU BASILIQUE

Atlantic haddock roasted with a basil butter sauce, sautéed corn with cherry tomatoes and shallot

COUSTILLOUS GRILLÉS

Grilled St. Louis ribs marinated with mushroom soy, garlic, black pepper; served with Cambodian quick-pickles and wild lime rice

STEAK GRILLÉ SAUCE ROQUEFORT**

Grilled Angus flank steak with a creamy Roquefort sauce; crispy golden potato and a watercress salad with shallot and balsamic vinaigrette

DESSERT

MOUSSE AUX FRUITS DE PASSION

Refreshingly tart and sweet passion fruit mousse served in an almond lace cup; garnished with fresh pineapple macerated in dark rum, sugar and lemon juice

LE PÉCHÉ AU CHOCOLAT

A rich, creamy, chocolate truffle cake perfectly paired with raspberry sauce



* Prices do not include tax, gratuity or beverages. An 18% gratuity will be added for parties of seven or more