

BLOSSOM

A VIETNAMESE RESTAURANT 30.11.2017

MON KHAI VI – APPETIZERS

Goi Cuon – Spring Rolls (2 Rolls) fresh rice paper rolls, rice vermicelli, fresh herbs, peanut sauce	6	
1. Goi Cuon Tom Heo – Shrimp & Pork	2. Goi Cuon Chay – Vegetarian/tofu	3. Bo Cuon – Grilled Beef
Cha Gio – Imperial Rolls (4 Rolls) fried rolls, vegetables, served with lettuce, cucumbers, mint, dills, fish / veg. sauce	8	
4. Cha Gio – Chicken & Shrimp	5. Cha Gio Chay – Vegetarian/tofu	
Banh Co Ngu – Fried Sweet Potatoes battered and fried served with lettuce, cucumbers, mint, dills, fish / veg. sauce	9	
6. Banh Tom Co Ngu – Shrimp	7. Banh Co Ngu Chay – Vegetarian/tofu, mushroom	
Banh Xeo – Crepe rice flour batter, mung beans, jicama, bean sprouts, served with lettuce, cucumbers, mint, dills, fish / veg. sauce	9	
8. Banh Xeo Tom Heo – Shrimp & Pork	9. Banh Xeo Chay – Vegetarian/tofu, mushroom	

COM – RICE DISHES

10. Com Bo Luc Lac – Shaken Beef wok tossed filet mignon, sautéed onions, side salad	17
11. Com Ga Ro Ti – Fried Roasted Cornish Hen sous vide and fried, house sauce, side salad	17
12. Com Suon Nuong – Grilled Pork Chop house marinade with garlic, lemongrass, fish sauce, side salad	17
Com Ca Ri – Yellow curry, green beans, mushrooms, carrots	11
13. Com Ca Ri Tom – Shrimp	14. Com Ca Ri Ga – Chicken
15. Com Ca Ri Bo – Beef	16. Com Ca Ri Chay – Vegetarian/tofu, baby bok choy
Com Chien – Fried Rice wok tossed fried rice with vegetables	15
17. Com Chien Tom Ga – Shrimp, Chicken & Egg	18. Com Chien Chay – Vegetarian/tofu

BUN – NOODLE SALAD

Vermicelli rice noodle served on lettuce, bean sprouts, cucumber, dills, peanuts with fish or vegetarian sauce
(steamed rice may be substituted for vermicelli)

20. Bun Cha Gio – Imperial Rolls	24. Bun Cha Gio Chay – Vegetarian Imperial Rolls	11.50
21. Bun Cha Gio, Bo Nuong – Imperial Rolls & Grilled Lemongrass Steak		12
22. Bun Tom, Bo Nuong – Shrimp & Grilled Lemongrass Steak		
23. Bun Tom, Cha Gio, Bo Nuong – Shrimp, Imperial Roll, Grilled Lemongrass Steak		
25. Bun Tom, Cha Gio – Shrimp and Imperial Rolls		
26. Bun Rieu – Crab Noodle Soup		15
dungeness crab, manila clams, eggs, rice vermicelli, roma tomato, lettuce, sprouts, lime		

PHO – RICE NOODLE SOUP

soups are topped with brown onions, spring onions, fried shallots, cilantro with a side of bean sprouts, basil, lime & jalapenos

30. Pho Tai – Rare Steak		11
31. Pho Dac Biet – Combination: rare steak, brisket, tendon & tripe		12
32. Pho Tai, Bo Vien - Rare Steak & Beef Ball	33. Pho Ga – Chicken	34. Pho Tom – Shrimp
35. Pho Chay – Vegetarian: tofu, baby bok choy, mushrooms, carrots & green beans		

MI – EGG NOODLES

40. Mi Trung Thit Kho – Pork Belly Egg Noodles	16
braised pork belly, baby bok choy, green onions, chili flakes, a marinated soft boiled egg	

THUC UONG – BEVERAGES

Ca Phe – Vietnamese Coffee	4	
D1. Ca Phe Sua Da – Iced coffee with condensed milk		
D2. Ca Phe Den Da – Iced Black Coffee		
D3. Ca Phe Sua Nong – Hot Coffee with condensed milk		
D4. Espresso	3	
D7. Tra Da – Iced Tea (green / jasmine)	4	
D8. Tra Nong – Hot Tea *please allow time for brewing : maghreb mint (caffeine free), white, green, jasmine, oolong, pu-erhginger	4	
D9. Soda Chanh – Fresh Perrier Lemonade	D10. Tra Thai – Thai Iced Tea	D11. Ginger Limeade (hot / iced)
D12. Perrier (small / large)		4/6
D13. Mexican Coke / Diet Coke / Sprite		3.75
D14. Dua Tuoi – Fresh Young Coconut		5
D15. The Mountain Valley Spring Water (500mL / 1L)		4/6

Please Notify Us of Any Food Allergies / We Reserve the Right to Refuse Service to Anyone / Water Served Upon Request
Not responsible for lost or stolen articles or customer's belongings / Parents have full responsibility for their children's activities in our restaurant
Prices subject to change without notice, sales tax will be added to all taxable items. All substitutes of menu items will be additional charge
WE ONLY TAKE UP TO 3 CREDIT CARDS PER TABLE, PER TRANSACTION, PER PARTY. We Appreciate Your Understanding

WINES

		GL/BTL
SPARKLING	Cava Brut Nature, Vinyes Singular (Macabeu 50% Xarel-lo 30% Parellada 20%) – Spain 2014 organic	10/35
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ROSE	L' Elephant - Cotes de Provence, France 2016	8/35
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WHITE/GLASS	Arndorfer Gruner Veltliner - Kamptal Reserve, Austria 2015	8/30
	Quivira, Sauvignon Blanc – Sonoma County, CA 2016	8/30
	Slavcek, Pinot Grigio – Slovenia 2016	8/30
	Rebholz, Riesling dry – Pfalz, Germany 2014	8/30
	Rebholz, Pinot Blanc – Pfalz, Germany 2014	8/30
	Antxiola, Hondarrabi Zuri, Getariako Txakolina – Spain 2016	8/30
	Domaine Dublere Bourgogne Blanc Les Millerands, Burgundy -France 2015	10/50
	Les Hauts de Smith, Sauvignon Blanc - Pessac-Leognan, Bordeaux, France 2015	15/56
WHITE/BOTTLE	Domaine Etienne et Sebastien Riffault Sancerre "Akmenine" – Loire, France 2010 {organic}	50
	Mount Eden, Chardonnay – Santa Cruz, CA 2011 & 2012	75
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RED/GLASS	Amalaya, Malbec -Salta, Argentina 2016	8/30
	Felix (Cab. Sauv., Cab. Franc, Merlot) – Bordeaux, France 2014	8/30
	Mira, Cabernet Sauvignon – Napa, CA 2012	10/40
	Sean Minor, Pinot Noir - Central Coast, CA 2015	8/30
	Jeanne Gillard, Syrah – Rhone, France 2015	8/30
	Le Petit Lion, Saint-Julien-Medoc (71%Merlot & 29% Cabernet Sauvignon) – France 2009	17/75
	Lacoste Borie (1.5 L) (50% Cab. Sau, 40% Merlot, 10% Cab Franc)	12/110
	Pauillac, Bordeaux, France 2010	
	Chateau Potensac (52% Merlot, 37% Cabernet Sauvignon & 11% Cabernet Franc), Médoc - Bordeaux, France 2006 (1.5L)	18/100
	2010 (750ml)	18/60
RED/BOTTLE	Ambyth Estate, Counoise – Paso Robles, CA 2010	50
	Picayune, Pinot Noir – Sonoma Coast, CA 2011	55
	Agharta Cabernet Sauvignon, Mountain Terraces Vineyard - Sonoma County, CA 2011	50

BEERS

SAKE

	S / L		
Tiger 5% Lager (Singapore)	4	Shirakabegura - White Wall (Kyoto)	10
Singha 5% Pale Lager (Thailand)	4 / 6.5	Tokubetsu-Junmai (served hot or cold)	
Beer Lao 4.9% Lager (Laos)	4 / 6.5		
Asahi 5.2% Pale Lager (Japan)	4 / 6.5	Kikusui - Chrysanthemum (Niigata)	10
Kirin Ichiban 6% Malt (Japan)	4 / 6.5	Junmai Ginjo (served cold)	
Koshihikari Echigo 5% Rice Lager (Japan)	8		
Sapporo 3.9% lager (Japan)	4 / 6.5	Kubota Senju (Niigata)	10
		Tokubetsu Honjozo (served cold)	
		Born Gold Fukui [bottle only]	37
		Junmai Daiginjo (served cold)	