



## HAPPY THANKSGIVING FROM TEAM MOON RABBIT

### WELCOME

#### FOIE MOUSSE PUFF 12

*Five spice foie mousse, choux, tamarind onion jam*

### GET TO KNOW US

#### CON SO TOM KHA 21

*Kombu cured raw scallops\*, tom kha vinaigrette, pickled squash, charred scallion oil*

#### PHO MÁT 16

*House made Stracciatella cheese, strange flavors, focaccia*

#### GỎI ĐU ĐỦ 17

*Papaya, herbs, lychee, stone fruit, peanuts*

#### HANOI WEDGE SALAD 16

*Crisp iceberg lettuce, cherry tomatoes, turmeric dill ranch*

*Lap xuong lardons, aromatic breadcrumbs*

### BE COMFORTABLE

#### BÁNH KHOAI MÌ 14

*Cassava coconut cornbread, cultured butter, lime leaf*

#### CẢI BẮP HUE 16

*Charred savoy cabbage, cashew romesco, pineapple, herbs*

#### MIDDENDORF'S LAING 18

*Semolina fried catfish, snow pea tips, fermented napa, pork floss*

### SETTLING IN

#### SQUASH CA RI 22

*Roasted dumpling squash, red curry, fermented coconut yogurt, wild rice*

#### CRAWFISH & NOODLES 32

*Temomi noodles, confit garlic miso, crab fat liaison, aromatic panko*

#### GA CHIEN NUOC MAM 28

*Twice fried half chicken, chili maple fish sauce, pickles & radish, pandan Texas toast*

### STAY A WHILE

#### "CANH CHUA" 72

*Whole fried flounder, sweet & sour broth, herb salad, umami rice*

#### BÁNH HỎI ĐẶC BIỆT 84

*Woven noodles, lemongrass pork, salt & pepper shrimp, Viet kalbi flat iron steak, accoutrements*

#### THANKSGIVING SPECIAL 75 PER GUEST (LIMITED)

*Peking glazed turkey breast, fried brussels tossed in nuoc cham, black truffle crawfish mac & cheese*

*Pommes puree with black pepper gravy, scallion biscuits & Sichuan honey butter, curry sweet potato pie*

**EXECUTIVE CHEF** Kevin Tien **CHEF DE CUISINE** Judy Beltrano **PASTRY CHEF** Susan Bae

*\*Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illness.*

*Parties six and larger will have a 20% service charge automatically added to their check.*