

Welcome to Tamarine, a restaurant created to introduce our guests to the richness of Vietnamese culture by revealing two of its highest art forms: its cuisine & fine art. We offer a menu based on promoting the Vietnamese tradition of the communal meal in which food is shared & enjoyed with those close. Our small plate entrées are enjoyed with the pairing of a variety of aromatic, flavor-infused rice, designed to be mixed & matched to create a truly dazzling flavor experience. Along with our cuisine, our art gallery proudly features the works of seven Vietnamese artists, which includes a collection of paintings on canvas & paper. Works from this exhibit are available for sale. A portion of the proceeds generated from this exhibit will be donated to UNICEF; an organization dedicated to the cause of humanity by advancing the rights of children around the world.

Anne Le Zibblatt, Proprietor

DINNER MENU

Tammy Huynh, Executive Chef/Proprietor

## STARTERS

<b>Steamed Bo Bia Rolls*</b>	Steamed rolls filled with sautéed cabbage, jicama, eggs & mushrooms; drizzled with a hoisin-chili sauce. 8
<b>Salt &amp; Pepper Calamari</b>	Crisp calamari wok tossed with garlic & spring onions; served with a cilantro emulsion. 12
<b>Short Rib Lettuce Cups*</b>	Grilled beef short ribs, apple, perilla, rice noodles & kochuang pepper sauce served in butter lettuce cups. 10
<b>Shiitake &amp; Shrimp Dumplings</b>	Shrimp dumplings finished with a shiitake mushroom cream sauce. 11
<b>Prawn Brochettes</b>	Grilled bacon wrapped prawns, cherry tomatoes & oyster mushrooms served with garlic aioli toast points. 13
<b>Sautéed Baby Clams</b>	Baby clams, young jackfruit, peanuts, Thai chili & mint served with sesame crackers. 9
<b>Lamb Samosas*</b>	Crisp pastries filled with ground lamb, tomatoes & peas; served with a mint-coriander chutney. 9
<b>Banh Mi Roti*</b>	Pan fried wheat bread served with a red Panang curry sauce. 6
<b>Tuna Tartare</b>	Hawaiian Big Eye Tuna tossed with coconut milk, ginger & chili; served with crisp wonton chips. 14
<b>Tea Leaf Beef</b>	Ground beef, pork, onion, garlic & soy wrapped in a wild tea leaf; grilled in a chili-fish sauce glaze. 11
<b>Shrimp Spring Rolls*</b>	Fresh rice paper filled with shrimp, pork, bean sprouts & mint; served with a hoisin-chili sauce. 8
<b>Taro Root Rolls*</b>	Crisp roll of taro root, onion, Wood Ear mushrooms & carrots; served with a chili-plum sauce. 8
<b>Tamarine Taste*</b>	Taro Root Rolls, Tea Leaf Beef, Shrimp Spring Rolls & Papaya Salad (serves two). 18

## SOUPS, SALADS & NOODLES

<b>Kobe Beef Pho</b>	Sliced Kobe beef blanched with star anise, cinnamon & ginger beef broth; served w/ rice noodles & herbs. 13
<b>Ha Long Bay Soup</b>	Crab wontons served in a consommé infused with coriander & coconut milk. 14
<b>King Crab Noodle Soup*</b>	Peeled Alaskan king crab, housemade rice noodles & dumplings in a crab & fresh scallion broth. 14
<b>Endive &amp; Avocado Salad*</b>	Endive, California avocados, arugula, golden beets & walnuts dressed in a tofu-dill dressing. 11
<b>Papaya Salad*</b>	Shredded green papaya tossed with basil & served with dried shredded beef. 10
<b>Ginger Chicken Salad*</b>	Shredded chicken, cabbage, Vietnamese mint, caramelized onions & cashews tossed in a ginger-lime vinaigrette. 12
<b>Wok Pho Beef Noodles*</b>	Wok flashed rice noodles tossed with Chinese broccoli, flank steak, eggs & soy sauce. 14
<b>Crab &amp; Garlic Noodles*</b>	Peeled Dungeness crab wok fired with glass noodles, garlic, ginger & soy sauce; finished w/ Chinese celery. 19
<b>Wok Fired Garlic Noodles*</b>	Egg noodles wok fired with garlic, butter, Parmesan cheese & black pepper; served with fresh cilantro & lime. 8

## ENTRÉES

<b>Tofu &amp; Kabocha Madras Curry*</b>	Tofu, eggplant, potatoes & Kabocha squash simmered in a coconut Madras curry. 16
<b>Mushroom Stuffed Tofu*</b>	Shiitake mushrooms, bamboo shoots & glass noodles filled tofu skin pan seared with black bean sauce. 17
<b>Tamarine Prawns</b>	Flash-fried jumbo prawns tossed in Tamarine's signature tamarind sauce & served with crisp noodles. 26
<b>Seared Monkfish &amp; Curry Rice</b>	Seared monkfish served with coconut-curry creamed rice & butternut squash. 26
<b>Halibut en Papillote</b>	Halibut baked in parchment paper with root vegetables, olives, preserved lemon & sun dried tomatoes. 26
<b>Clay Pot Cod</b>	Alaskan Black Cod caramelized in onion, garlic, black pepper & molasses. 21
<b>Lemongrass Sea Bass</b>	Lemongrass & garlic Sea Bass served with a cold mango & cilantro noodle salad. 26
<b>Aromatic Steamed Chicken</b>	Tender steamed semi boneless chicken served with a trio of aromatic sauces & pickled vegetables. 21
<b>Brandy Peppercorn Duck</b>	Sonoma duck breast seared with a peppercorn-brandy sauce; served with duck confit hash. 26
<b>Berkshire Pork Tenderloin</b>	Boneless tenderloin grilled in a saba-balsamic reduction; served with wild rice & broccoli rabe. 23
<b>Shaking Beef</b>	Cubed beef tenderloin seared with soy, garlic & onions; served with a watercress & mizuna salad. 26
<b>Hoisin Lamb Chops</b>	Hoisin, garlic & rosemary grilled chops served with baby bok choy & sweet potato fries. 26

## VEGETABLES

<b>Sautéed Spinach*</b>	Sautéed spinach, bean sprouts, Garlic confit, rice wine and sesame oil. 8
<b>Clay Pot Mushrooms*</b>	Crimini, Shiitake & Shimeiji mushrooms sautéed in an aromatic 5-spice sauce. 10
<b>Sweet Potato French Fries*</b>	Crisp sweet potatoes. 6
<b>Chili-Lime Aubergine*</b>	Grilled Japanese eggplant finished with onion oil, scallions & a chili-lime fish sauce. 10
<b>Curried Long Beans*</b>	Long beans sautéed in red chili, Kaffir Lime leaves & onions. 9
<b>Basil Tofu*</b>	Crisp tofu wok tossed with garlic & basil in a seasoned soy sauce; finished with crisp basil. 9

## RICE

<b>Empress Rice*</b>	Sticky rice, garlic, leeks, ginger & egg; served with a sweetened soy drizzle. 6
<b>Garlic Fried Rice*</b>	Long grain jasmine rice wok fired with butter & garlic. 6
<b>Coconut Rice*</b>	Steamed long grain rice, vanilla & roasted coconut flakes. 2.5
<b>Jasmine Rice*</b>	Steamed long grain jasmine rice. 1.5
<b>Brown Rice*</b>	Steamed brown long grain rice. 2.5

\*Indicates item may be prepared vegetarian. 18% gratuity is added to parties of 5 or more.