

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

LUNCH MENU

Tammy Huynh, Executive Chef/Proprietor

STARTERS

Potato Samosas*	Crisp pastries of potatoes, peas & ginger; served with a tamarind chutney sauce. 8
Salt & Pepper Calamari	Crisp calamari wok tossed with garlic & spring onions; served with a cilantro emulsion. 11
Tuna Tartare	Hawaiian Big Eye Tuna tossed with coconut milk, ginger & chili; served with crisp wonton chips. 13
Short Rib Lettuce Cups*	Grilled beef short ribs, apple, perilla, rice noodles & kochuang pepper sauce served in butter lettuce cups. 9
Shiitake & Shrimp Dumplings	Shrimp dumplings finished with a shiitake mushroom cream sauce. 10
Prawn Brochettes	Grilled bacon wrapped prawns, cherry tomatoes & oyster mushrooms served with garlic aioli toast points. 11
Sautéed Baby Clams	Baby clams, young jackfruit, peanuts, Thai chili & mint served with sesame crackers. 8
Lamb Samosas	Crisp pastries filled with ground lamb, tomatoes & peas; served with a mint-coriander chutney. 8
Banh Mi Roti*	Pan fried wheat bread served with a red Panang curry sauce. 5
Tea Leaf Beef	Ground beef, pork, onion, garlic & soy wrapped in a wild tea leaf; grilled in a chili-fish sauce glaze. 10
Shrimp Spring Rolls*	Fresh rice paper filled with shrimp, pork, bean sprouts & mint; served with a hoisin-chili sauce. 7
Taro Root Rolls*	Crisp roll of taro root, onion, Wood Ear mushrooms & carrots; served with a chili-plum sauce. 7
Tamarine Taste*	Taro Root Rolls, Tea Leaf Beef, Shrimp Spring Rolls & Papaya Salad (serves two). 17

SOUPS, SALADS & NOODLES

Kobe Beef Pho	Sliced Kobe beef blanched with star anise, cinnamon & ginger beef broth; served w/ rice noodles & herbs. 12
Ha Long Bay Soup	Crab wontons served in a consommé infused with coriander & coconut milk. 13
King Crab Noodle Soup*	Peeled Alaskan king crab, housemade rice noodles & dumplings in a crab & fresh scallion broth. 13
Endive & Avocado Salad*	Endive, California avocados, arugula, golden beets & walnuts dressed in a tofu-dill dressing. 10
Papaya Salad*	Shredded green papaya tossed with basil & served with dried shredded beef. 9
Ginger Chicken Salad*	Shredded chicken, cabbage, Vietnamese mint, caramelized onions & cashews tossed in a ginger-lime vinaigrette. 11
Wok Pho Beef Noodles*	Wok flashed rice noodles tossed with Chinese broccoli, flank steak, eggs & soy sauce. 13
Crab & Garlic Noodles*	Peeled Dungeness crab wok fired with glass noodles, garlic, ginger & soy sauce; finished w/ Chinese celery. 18
Wok Fired Garlic Noodles*	Egg noodles wok fired with garlic, butter, Parmesan cheese & black pepper; served with fresh cilantro & lime. 7

ENTRÉES

Tofu & Kabocha Madras Curry*	Tofu, eggplant, potatoes & Kabocha squash simmered in a coconut Madras curry. 14
Mushroom Stuffed Tofu*	Shiitake mushrooms, bamboo shoots & glass noodles filled tofu skin pan seared with black bean sauce. 15
Tamarine Prawns	Flash-fried jumbo prawns tossed in Tamarine's signature tamarind sauce & served with crisp noodles. 24
Seared Monkfish & Curry Rice	Seared monkfish served with coconut-curry creamed rice & butternut squash. 24
Halibut en Papillote	Halibut baked in parchment paper with root vegetables, olives, preserved lemon & sun dried tomatoes. 24
Clay Pot Cod	Alaskan Black Cod caramelized in onion, garlic, black pepper & molasses. 19
Lemongrass Sea Bass	Lemongrass & garlic Sea Bass served with a cold mango & cilantro noodle salad. 24
Aromatic Steamed Chicken	Tender steamed semi boneless chicken served with a trio of aromatic sauces & pickled vegetables. 19
Brandy Peppercorn Duck	Sonoma duck breast seared with a peppercorn-brandy sauce; served with duck confit hash. 24
Berkshire Pork Tenderloin	Boneless tenderloin grilled in a saba-balsamic reduction; served with wild rice & broccoli rabe. 21
Shaking Beef	Cubed beef tenderloin seared with soy, garlic & onions; served with a watercress & mizuna salad. 24
Hoisin Lamb Chops	Hoisin, garlic & rosemary grilled chops served with baby bok choy & sweet potato fries. 28

VEGETABLES

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

RICE

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

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