



The team at Present
Company is proud to offer
our Summer menu.

Bon Appetite!

prix fixe night

3 courses for \$55

\$12 for each additional
course

chef's tasting menu

5 courses for \$75

with wine pairing \$100

FIRST

CHILLED BEET ROOT AND COCONUT SOUP, FRIED SHALLOTS,
BUTTERMILK MINT COULIS

ASSORTED FARM LETTUCES, JULIENNE VEGETABLES, FRIED
RICE NOODLES, HONEY MUSTARD NUOC NAM DRESSING

TARTINE OF ZUCCHINI, MARIANNE'S ZUCCHINI BREAD AND
SHAVED SQUASH SALAD, SWEET AND SPICY PISTOU

WARM EGGPLANT CAVIAR AND GOAT CHEESE TERRINE, BIRDS
EYE CHILI PEPPER AND ONION STEW, RICE WINE AND SOY
REDUCTION

THIRD

BANH MI "ROULADE", BERKSHIRE PORK PÂTÉ, CRISPY
BAGUETTE, PICKLED VEGETABLE AIOLI

GLAZED ROHAN DUCK BREAST, GINGER DEMI-GLACE,
SMOTHERED BROCCOLI

CHICKEN RO TI, CRISPY FRIED BUTTERMILK AND SZECHUAN
PEPPER AMISH CHICKEN, STICKY RICE, LIME CONFIT

DUO OF BEEF, GRILLED SHORT RIB AND HANGAR, CHOPPED
RICE NOODLES IN CREAMY PHO SAUCE, SHREDDED
VEGETABLES AND HERBS

PESTO WRAPPED LAMB LOIN, CELERY ROOT PURÉE,
CHARRED BOK CHOY

SECOND

CRAB BOUCHEÉS. LEMONGRASS SCENTED MAINE CRAB CAKES,
SAFFRON AND COCONUT SAUCE

5 SPICE DUSTED STRIPED BASS, DUCK CONFIT, GREEN
PAPAYA AND RADISH SALAD, MASTER STOCK SAUCE

DEEP FRIED TUNA, CRUSHED LEEKS, YUKON GOLD POTATOES

"CARAMELIZED" SCALLOPS, VIETNAMESE BEURRE BLANC,
ROASTED CORN AND CORIANDER CRUMBLE

SIDES

SAIGON RATATOUILLE | 8

CRISPY BRUSSELS SPROUTS, MISO GINGER DRESSING | 8

5 SPICE POMMES DAUPHINE AND REMOULADE | 8