



Chef Quang Tran's Championship Dinner

2026 King of American Seafood

Join us for the opening dinner of Chef Quang Tran's Championship Dinner Series, celebrating his victory at the 2026 Great American Seafood Cook-Off in New Orleans. Experience a four-course menu highlighting the creativity and technique that earned him the title of King of American Seafood.

First Course - Happy Family Dim Sum

3 Small Plates served Dim Sum style

- Blue Crab Rangoons: Jalapeno Ginger Creamcheese, Sweet Chili Aioli, Blue Crab
- Lobster & Pork Dumplings: Orange Ginger Broth, Cilantro
- Bangkok Glazed Ribs: Crispy Ribs, Bangkok Sauce, Thai Basil, Đò Chua

Second Course - Thai Basil Fried Rice

- Baby Corn, Green Beans, Bell Peppers, Soft Egg, Crispy Garlic, Thai Basil

Third Course - Duo of Lobster

- Lobster Ceviche: Roasted corn, yuzu, pink peppercorn, crispy sweet potato, and green crab nage.
- Tempura Lobster Lollipop: Citrus aioli & lemongrass dusting

Dessert - Vietnamese Coffee Tres Leche Cake

- Vietnamese Coffee Cake, Cafe du Monde Tres Leche, Whipped Cream, Salted Sesame

\$75 per Guest

Optional Drink Pairing / \$39 per Guest

Draft menu subject to refinement by Chef Quang Tran.