



TC RESTAURANT WEEK

FEBRUARY 24TH - MARCH 2ND

\$25/PERSON 3 COURSE TASTING MENU

STARTER

GỎI CUỐN CHAY – FRESH SUMMER ROLL

LETTUCE, SEASONAL HERBS, AND VERMICELLI NOODLES ROLLED IN FRESH RICE PAPER. SERVED WITH PEANUT SAUCE. *GF SAUCE AVAILABLE UPON REQUEST

ENTRÉE

BÚN RIÊU - TOMATO & CRAB NOODLE SOUP

REFRESHING AND LIGHT TOMATO AND CRAB NOODLE SOUP WITH LETTUCE, VIET HERBS, BANANA LEAF STEAMED PORK SAUSAGE AND PUFFY TOFU.

DESSERT

MOCHIDOKI (2)

JAPANESE-PREMIUM ICE CREAM IN A THIN LAYER OF CHEWY MOCHI RICE CAKE. THIS COMBINATION CREATES A UNIQUELY CHEWY AND DECADENT EXPERIENCE THAT IS SIMPLY IRRESISTIBLE.

WWW.GOOBOWLEATERY.COM P:231-252-2662 No Reservations