

# Heron HOUSE

*Presents*

## *The Castro family birthday dinner*

### **Marinated Mushrooms with toasted almonds on home baked toast canapés**

A variety of 4 local white mushrooms marinated in an olive oil and raspberry vinaigrette. The perfect starter that will leave the hands dirty and the stomach happy

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### **Chilled Mango Gazpacho with lemongrass sautéed shrimp**

Hoi An's very own take on gazpacho with a little chili kick and large chunks of fresh mangoes & tomatoes served with lemongrass sautéed shrimp and mint on top

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### **Oriental Caprese Salad**

Our local tomatoes are only enhanced with capers, Japanese seaweed, sesame seeds, and of course a large piece of fresh Da Lat mozzarella with sesame & oil dressing

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### **Affligem Double beer Smoked Free Range Chicken and Duck**

These birds sat on top of thrones full of Belgian double beer for 4 hours while sweating in our smoker and having their skins regularly basted in a maple syrup and thyme honey sauce. There are indeed far worse fates off for these birds

### **With baked potatoes topped with a mix of east and west**

A simple twist on a classic, these baked potatoes are cooked directly on the charcoals and are served with sour cream, fresh chives, and Vietnamese fried scallions on top

### **And simple sautéed mushrooms with garlic butter and thyme**

We love using the dark mushrooms grown in Da Lat and roasting them in the oven before tossing them in a simple butter and garlic sauce. The perfect partner for Daffy

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### **Thanh's own Tiramisu**

Heron House's own resident baker has made her own delicate tiramisu using fresh whipped cream and Vietnamese cacao powder. The perfect Birthday Cake!

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