

## STARTERS

### VIETNAMESE SPRING ROLL

Pork, tree ear mushrooms, glass noodles, hydro lettuce, herbs, pickled radish, chili-lime sauce. 9

### PEKING DUCK BURRITO

Long Island duck confit, crispy shallots, hoisin sauce, scallions, toasted sesame seeds, chive flowers. 17

### ESCARGOTS AND PÂTE FEUILLETÉE

With garlic, thyme, mushrooms, tomato, cream, sherry, in puff pastry dome. 17

### DUNGENESS CRAB FRESH ROLLS

Jasmine rice paper filled with steamed crab, pansies, pickled radish, micro greens, roasted shallots and shiso. Served with ginger and peanut sauces. 18

### HOUSE CURED KING SALMON GRAVLAX

French baguette, horseradish aioli, pickled baby leeks, citrus micro mix, and fresh horseradish flakes. 18

### BO TAI CHANH

Grass-fed beef tartare, ginger, garlic, chili, shallots, opal basil, cilantro, peanuts, heart of palm, micro greens, passion fruit jus. 19

### TUNA TAI CHANH

Big-eye tuna tartare, fresh ginger, chili, garlic, mixed herbs, roasted shallots, micro greens, heart of palm, passion fruit and lime jus. 19

## SOUPS & SALADS

### VEGETARIAN PUMPKIN SOUP

Coconut milk, galangal, scallions, roasted peanuts, vegetable broth. 14

### VICHYSOISE

Classic French purée of leek, Yukon Gold potato, organic chicken stock, garden thyme, dry sherry, crème fraîche, and fresh Burgundy truffle slices. 18

### BLACK TRUFFLE BURRATA

With baby heirloom tomatoes, pine nuts, fig balsamic, house made basil pesto and freshly shaved black Burgundy truffle. 20

### AVOCADO & LOBSTER

Half Maine lobster tail, Hass avocado, and relish of mango, sweet pepper, heart of palm, Vidalia onion, mint, cilantro, passion fruit, and Meyer lemon zest. 27

## MAIN COURSES

### FOOD KARMA - VEGAN

Organic firm tofu, turnip, pineapple, edamame, shiitake mushrooms, eggplant, soy sauce, miso, coconut broth, brown rice. 32

### COQ AU VIN

Organic chicken in red Burgundy with bacon, shiitake mushrooms, Vidalia onion, plum tomato, served with French baguette. 33

### CHIPERONES RELLENOS

Stuffed baby squid, shrimp, crab, pork, tree ear mushroom, glass noodles, tomato-ginger relish, eggplant, coconut scented black rice. 34

### SNAPPER A LA SAIGON

Key West red snapper, lemongrass, curry, Vietnamese herbs, shredded cabbage, peanuts, cucumber, with ginger-turmeric-lemongrass rice. 38

### TUNA SASHIMI

Big-eye tuna, pickled ginger, seaweed salad, soba noodles, sesame, scallions, miso dust, micro greens. 38

### DUCK – DUCK – GOOSE

Pan-seared goose foie gras, duck confit, and applewood smoked duck risotto. Served with roasted parsnip and butternut squash. 39

### CÔTE BASQUE PRAWNS

Gulf prawns, grilled corn-sweet pepper-basil pesto succotash, coconut scented forbidden black rice, roasted heirloom tomato and Espelette pepper compote. 39

### SALMON A LA PLANCHA

Pan seared King Salmon, Vietnamese tiny rice parcels, sautéed Maitake mushrooms, Yu choy tips, and tamarind-ginger-sake demi-glace. 40

### SHAKEN BEEF IMPERIAL

Locally raised grass-fed Châteaubriand, Courvoisier Cognac, Maggi soy sauce, cracked peppercorns, garlic, shallots, hydro watercress, tomatoes, and ginger-turmeric-lemongrass rice. 42

### DECONSTRUCTED BEEF WELLINGTON

Grass-fed Châteaubriand, foie gras, French puff pastry filled with roasted chestnuts and shiitake mushrooms; grilled asparagus bouquet and sauce Bordelaise. 46

### BOUILLABAISSE BT

Maine lobster tail, Gulf prawns, King Salmon, baby calamari, saffron-crustacean broth, with baguette toast, black garlic rouille, and herb-roasted baby potatoes. 48

BT Nguyen: Chef/ Owner

IT IS IMPRACTICABLE TO LIST ALL OF OUR INGREDIENTS FOR EACH DISH, SO PLEASE ADVISE OUR STAFF OF ANY DIETARY RESTRICTION.

A service charge of 20% will be added to a party of 5 or more  
\$5 supplement for split main course