

STARTERS

TUNA TÁI CHANH

Bluefin Toro tuna tartare, fresh ginger, chili, garlic, mixed herbs, roasted shallots, micro greens, heart of palm, passion fruit and lime jus. 22

HOUSE CURED KING SALMON GRAVLAX

Served with French baguette toast, horseradish aioli, pickled baby leeks, citrus micro mix greens, and fresh horseradish flakes. 21

DUNGENESS CRAB FRESH ROLLS

Jasmine rice paper filled with steamed crab, pansy flowers, pickled radish, micro greens, roasted shallots and mint. Served with ginger and peanut sauces. 23

ESCARGOTS AND PÂTE FEUILLETÉE

With garlic, thyme, mushrooms, tomato, cream, sherry, in a puff pastry dome. 20

PEKING DUCK BURRITOS

Long Island duck confit, crispy shallots, hoisin sauce, scallions, toasted sesame seeds, chive flowers. 18

BÒ TÁI CHANH

Grass-fed beef tartare, ginger, garlic, chili, shallots, opal basil, cilantro, peanuts, heart of palm, micro greens, passion fruit jus. 22

LEMONGRASS BEEF DUMPLINGS

Locally raised, grass-fed top loin, ginger, turmeric, caramelized onions, and lemongrass. Served with green papaya and fresh herb salad, roasted peanuts, chili-garlic-key lime vinaigrette, and a tamarind-ginger dipping sauce. 19

SOUPS & SALAD

TOM YUM LOBSTER SOUP

Maine lobster, maitake mushrooms, Thai basil, and scallions, cooked in a tangy lemongrass, chili, and kaffir lime broth. 27

VICHYSOISE

Classic French purée of leek, Yukon Gold potato, organic chicken stock, garden thyme, dry sherry, crème fraîche, and fresh Burgundy truffle slices. 20

VEGETARIAN PUMPKIN SOUP

Coconut milk, galangal, scallions, roasted peanuts, vegetable broth. 16

BLACK TRUFFLE BURRATA

With baby heirloom tomatoes, pine nuts, fig balsamic, house made basil pesto and freshly shaved black Burgundy truffle. 25

MAIN COURSES

TUNA SASHIMI

Wild-Caught Premium Akami tuna, with pickled ginger, seaweed salad, soba noodles, sesame, scallions, miso dust, micro greens. 38

SNAPPER À LA SÀI GÒN

Kampachi Yellowtail snapper, lemongrass, curry, on a bed of shredded cabbage, Vietnamese herbs peanuts, cucumber, with ginger-turmeric-lemongrass rice. 38

SALMON A LA PLANCHA

Pan seared King Salmon, Maitake mushroom risotto, classic Mediterranean vegetable ratatouille, and tamarind-ginger-sake demi-glace. 45

BOUILLABaisse BT

Wild-Caught Blue prawns, King Salmon, lobster claw, baby calamari, saffron-crustacean broth, with baguette toasts, black garlic rouille, and herb-roasted baby potatoes. 55

CÔTE BASQUE PRAWNS

Key West Pink prawns, grilled corn-sweet pepper-basil pesto succotash, coconut scented forbidden black rice, roasted heirloom tomato and Espelette pepper compote. 48

CHIPERONES RELLENOS

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

COQ AU VIN

Free-Roaming Amish chicken breast in red Burgundy with bacon, shiitake mushrooms, Vidalia onion, plum tomato, served with French baguette. 35

DUCK – DUCK – GOOSE

Pan-seared goose foie gras, duck confit, and applewood smoked duck risotto. Served with roasted parsnip and butternut squash. 42

SHAKEN BEEF IMPERIALE

Locally raised grass-fed, Châteaubriand, with Courvoisier Cognac, Maggi soy sauce, cracked peppercorns, garlic, shallots, hydro watercress, tomatoes, and ginger-turmeric-lemongrass rice. 48

CHÂTEAUBRIAND ROYALE

Locally raised, grass-fed Châteaubriand, dry rubbed with paprika, chipotle, rosemary, and cumin. Served with Maitake mushroom, truffled battata, seasonal vegetables and finished with a Courvoisier Cognac and fig reduction.

6oz 55 8oz 65

Also available "KALVAREZ" style with Maine lobster tail added. Market Price

FOOD KARMA - VEGAN

Organic firm tofu, turnip, pineapple, edamame, shiitake mushrooms, eggplant, soy sauce, miso, coconut broth, brown rice. 35

BT Nguyen: Chef/ Owner

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

Prices are subject to change