

# BT

Eat Local - Think Global

## STARTERS

### FRESH ROLLS 9

*Gulf shrimp, herbs, bean sprouts, hydro lettuce, rice noodles, tamarind, kaffier lime, peanut sauce*

### MINI VIETNAMESE SPRING ROLLS 9

*Pork, shrimp, blue crab, tree ear mushrooms, glass noodles, hydro butter leaves, mixed herbs, pickled radish, chili-lime-garlic dipping sauce*

### TUNA TAI CHANH 14

*Fresh Big-Eye tuna, ginger, chili, fresh herbs, sesame, shallots, lime juice, heart of palm, tiny cilantro, passion fruit jus*

### ESCARGOT EN CROUTE 13

*Escargot, garlic, thyme, butter, white wine, mushrooms, tomato, puff pastry sticks*

### BO TAI CHANH 13

*Tartare of Filet Mignon, ginger, garlic, chili, opal basil, cilantro, peanuts, shallots, lime juice, heart of palm, micro passion Champagne drops*

### PEKING DUCK BURRITO 12

*Ashley Farm's duck, crispy shallots, scallions, sesame seeds, hoisin sauce*

### FOIE GRAS DE CANARD 17

*Foie Gras, Tibetan Goji berries, fig, raisin, & champagne compote, toasted baguette*

### BABY SQUID CEVICHE 11

*Lemongrass, chili, mixed herbs, key lime, shallots, garlic, rice vinegar, hydro lettuce*

### VEGETARIAN SAMOSAS 9

*Potatoes, mushrooms, onions, and Indian Garam Masala, in a crisp pastry shell & mango chutney*

### MUSSELS VAPEUR 14

*P.E.I. mussels, lemongrass, galangal, opal basil, rice wine, black butter, grilled baguette*

### OCTOPUS CARPACCIO 13

*Maui onion - ponzu salsa, grape seed oil, celery, daikon, heart of palm, sweet pepper confetti, Meyer lemon zest, tiny chives*

## SOUPS

### VEGETARIAN PUMPKIN SOUP 9

*Pumpkin, coconut milk, galangal, scallions, peanuts, micro scallions, vegetarian broth*

### CRAB CHOWER 12

*Roasted batata, Dungeness crab, pearl onions, dill, truffle accent, garlic toast*

### CRUSTACEAN BISQUE 15

*Maine lobster claws, organic thyme, dry sherry, fumet de poisson, micro chives, crème fraîche*

### HANOI BEEF PHO 13

*Beef tenderloin rice noodles, opal basil, bean, bean sprouts; served in a aromatic Star anise, cardamom, cinnamon beef broth*

## SALADS

### CAPRESE CONNELLY SALAD 12

*Fresh heirloom tomato, pine nuts, garden baby basil, Mozzarella rounds, balsamic fig drizzles*

### GREEN PAPAYA SALAD 11

*Opal basil, rao ram, mint, roasted peanuts, shallots, zesty garlic-chili-key lime juice*

### GLOBAL SALAD 14

*Mid Eastern' Tabbouleh, Japanese seaweed, Vietnamese green papaya, Italian caprese, Mexican guacamole, South Africa mint & cucumber, French nicoise*

### SALAD COMPOSEE 13

*Heirloom tomato, French bean, fennel, heart of palm, petite Basque cheese, passion fruit champagne vinaigrette, tiny herbs*

A service charge of 18% will be added to parties of six or more. \$5 supplement for split main course.

BT is inspired by Richard, Trina, James, and Zorro

BT Nguyen Chef/ Owner

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## MAIN COURSE

### CHIPIRONES RICHARD 25

*Stuffed baby squid, shrimp, blue crab, ground pork, tree ear mushroom, glass noodles, ginger, tomato relish, grilled eggplant, garlic chips, black rice pouch*

### FOOD KARMA 23

*Braised organic tofu, turnip, pineapple, edamame, shiitake mushroom, snow flake mushroom, Okra, egg plant, soy sauce, galangal, coconut broth, brown rice*  
*Vegetarian*

### MAGRET DE CANARD TRINA 28

*Grand Marnier-blood orange reduction, fennel, broccoli rabe, golden chanterelle mushroom risotto, hickory smoked duck chips, blood orange zests confetti*

### SALMON A LA PLANCHA 26

*Wild Scottish salmon, ragout of papaya, baby leeks, bell pepper, garlic chips, Kaffier lime, Mandras curry, coconut water, lemongrass rice*  
*Vegetarian Option Available*

### SNAPPER A LA SAIGON 28

*Gulf snapper, lemongrass, curry, garlic, shallot & bay leaves, shredded green and purple cabbage, Vietnamese herbs, steamed jasmine rice*  
*Vegetarian Option Available*

### COTE BASQUE PRAWNS 28

*Blue prawns, Espelette pepper, caramelized Cipollini onions, baby bok-choy, sticky black rice, kaffier lime, coconut, and lemongrass emulsion*

### TUNA SASHIMI CHARLIE HOUNCHELL 26

*Big-Eye tuna, pickled ginger, chili, sesame oil, garlic, scallions, seaweed salad, soba noodles, dry Miso dust, micro greens*  
*Vegetarian Option Available*

### VIETNAMESE BOUILLABAISSE 32

*Gulf prawns, baby calamari, Scottish salmon, mussels, pineapple, okra, bean sprouts, lily stem, tomato, winter savory, opal basil, aromatic seafood broth*

### PORK TENDERLOIN SOUS VIDE 25

*Berkshire pork, herb roasted batata, baby carrots, root vegetables, lingonberry, red wine bordelaise*

### DECONSTRUCTED BEEF STROGANOFF JAMES 36

*Grass-fed filet mignon, chanterelle mushrooms, Burgundy reduction, Asian sausage bits, French beans, locally made pasta*

### HERBS ROASTED CHICKEN LORNA 25

*Tangle wood Farms organic chicken breast, grilled leek, baby carrots, Bulgur wheat rice, macerated grapes, roasted chicken- herbs jus*

### SHAKEN BEEF 28

*Cubed filet mignon, Courvoisier Cognac, Swiss soy sauce, crispy shallots, watercress, tomatoes and jasmine rice*  
*Vegetarian Option Available*

### COQ AU VIN 25

*Organic chicken, white beech mushrooms, Maui onions, red Burgundy wine, grilled baguette*

### CASSOULET 26

*Duck confit, pork sausage, bacon, thyme, bay leaf, and white beans French country Cassoulet.*