

OUR STORY

Vietnamese cuisine is light, subtle and elegant. Its simple yet sophisticated style is characterized by organic, fresh, clean tastes; by the delicate blending and extracting of spicy and sweet flavors and its seductive exotic aromas. Chargrilled beef is paired with tart raw watercress, and pungent shrimp paste with sweet sugarcane. Adding a handful of crispy roasted shallots or peanuts creates contrasts with soft rice noodles, while fresh red chilies and chives garnish a bowl of sweet and sour seafood. Above all, Vietnamese cuisine is all about balance – balance of flavors and fragrances, of textures and colors. A dish should be as pleasing to the eyes and nose as it is to the palate.

In the late 1800s French cuisine came to Vietnam, when Vietnam became part of French Indochina. The French remained for over a hundred years and had a profound influence on Vietnamese cooking, introducing, among other things, the sauté, using bones for stock, asparagus, butter, cream, and many sauces. Most of BT's dishes mix these cuisines, honoring the colonial-era marriage of classic French technique and traditional Vietnamese dishes. Other dishes add elements of other global cuisines.

BT's passion for cooking began when she was a small child in Vietnam in her family's kitchen. At the fall of Saigon she began a long journey as a refugee finally ending in the United States. After college in Boston, she began a brief career in fashion and in 1988 helped start Exodus, a late-night café in North Tampa, ultimately leaving the fashion industry in 1990 to become a full-time restaurateur.

In the restaurant industry for over 30 years, BT has been fortunate to have worked and studied with well-known chefs around the world, including Juan and Maria Elena Arzak, Morimoto and Roy Yamaguchi. She has also consulted for restaurateur, Jean Denoyer at his renowned restaurants, Le Colonial in both San Francisco and in New York. Her cuisine has been featured in Bon Appetit, Condé Nast, Travel and Leisure, and on "Emeril's Florida" television show on The Food Network.

BT continues to try to broaden her knowledge of different cuisines by reading and travelling and then incorporating this knowledge into the menu to provide an innovative and fresh mixture of organic ingredients, small farm meats and poultry, wild fresh-caught seafood, and local Florida produce. Even with a wide variety of distinctive global touches, our dishes are still based in BT's Vietnamese and French origins.

We hope you enjoy our food and spend some time with our wine list. BT personally selects each wine with our menu in mind and there are wines to satisfy every palate (and pocketbook).

Besides supporting local and independent Florida farmers and fisherman, we make every effort to help the environment and reduce carbon emissions by reusing and recycling almost everything at the restaurant. Even the used oil is donated for a gasoline alternative.

From BT's beginning at "Exodus" all the way to today's restaurant and garden patio of "BT", our casual "Bistro BT" and "BT Togo" we hope you will share our passion and enthusiasm. BT's long-time multi-national kitchen staff, attentive professional hospitality staff and of course, BT herself, all look forward to welcoming you to what we promise: a unique and exquisite dining experience.

RESTAURANT BT
eat local • think global

STARTERS

TUNA TÁI CHANH

Bluefin Toro/Akami tartare, fresh ginger, chili, garlic, herbs, roasted shallots, fresh heart of palm, passion fruit and lime jus. 25

HOUSE CURED KING SALMON GRAVLAX

Served on French baguette toasts with horseradish aioli, pickled baby leeks, citrus micro mix greens, and fresh horseradish flakes. 23

DUNGENESS CRAB FRESH ROLLS

Jasmine rice paper filled with steamed crab, pickled radish, micro greens, roasted shallots, mint, tiny noodles pansy flowers. Served with ginger and peanut sauces. 25

ESCARGOTS AND PÂTE FEUILLETÉE

Escargots, garlic, thyme, mushrooms, tomato, cream, and sherry, in a puff pastry dome. 22

PEKING DUCK BURRITOS

Long Island 5 spice duck confit, crispy shallots, hoisin sauce, scallions, toasted sesame seeds, chive flowers. 19

BÒ TÁI CHANH

Grass-fed beef tartare, ginger, garlic, chilis, shallots, opal basil, cilantro, peanuts, heart of palm, micro greens, passion fruit jus. 25

CRISPY BEEF DUMPLINGS

Locally raised, grass-fed top loin, ginger, turmeric, caramelized onions, lemongrass, and a tamarind-ginger dipping sauce. Served with green papaya and fresh herb salad, roasted peanuts, chili-garlic-key lime vinaigrette. 21

SOUPS & SALAD

TOM YUM CRUSTACEAN SOUP

Key West pink prawns, clams, Maitake mushrooms, Thai basil, and scallions, cooked in a lemongrass, galangal, and kaffir lime broth. 28

VICHYSOISE

Classic French purée of leek, Yukon Gold potato, organic chicken stock, garden thyme, dry sherry, crème fraîche, and fresh Burgundy truffle slices. 22

VEGETARIAN PUMPKIN SOUP

Pumpkin in a coconut milk, galangal, scallion, roasted peanuts, vegetable broth. 18

BLACK TRUFFLE BURRATA

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

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

MAIN COURSES

TUNA SASHIMI

Wild-Caught Premium Akami Bluefin tuna, with pickled ginger, seaweed salad, soba noodles, sesame, scallions, miso dust, and micro greens. 42 (fresh grated wasabi: 8 suppl.)

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. 42

SALMON A LA PLANCHA

Pan seared King Salmon on Maitake mushroom risotto, ginger-sake demi-glace; with classic Mediterranean vegetable Ratatouille. 46

BOUILLABAISSÉ BT

Wild-Caught Key West pink prawns, King Salmon, lobster claw, clams, saffron-crustacean broth, with baguette toasts, black garlic rouille, and herb-roasted baby potatoes. 58

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

Baby squid filled with shrimp, crab, pork, tree ear mushrooms, glass noodles, tomato-ginger relish, with grilled eggplant, and coconut-scented "Forbidden" black rice. 38

COQ AU VIN

Green Circle or Traibale Farms chicken in red Burgundy with bacon, shiitake mushrooms, Vidalia onion, and plum tomato, Served with French baguette. 36

DUCK – DUCK – GOOSE

Pan-seared goose foie gras, duck confit, and applewood smoked duck risotto. Served with baby bok-choy. 46

SHAKEN BEEF IMPÉRIALE

Locally raised grass-fed, Châteaubriand morceaux, 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; finished with a Courvoisier Cognac and fig reduction; served with Maitake mushrooms, truffled battata, and grilled vegetables
6oz 55 8oz 65

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

FOOD KARMA - VEGAN

Organic firm tofu, turnips, pineapple, edamame, shiitake mushrooms, eggplant, soy sauce, miso, coconut broth, and brown rice. 36

A service charge of 20% will be added to a party of 5 or more.

\$8 supplement for split main course.

Also, visit our sister restaurants:

bistroBT
cuisine • culture • community

BT TO GO
Fresh • Healthy • Authentic

BT Nguyen: Chef/ Owner