

## STARTERS

### TUNA TÁI CHANH

Bluefin Toro/Akami tartare, fresh ginger, chili, garlic, herbs, roasted shallots, fresh heart of palm, passion fruit and lime jus. 23

### HOUSE CURED KING SALMON GRAVLAX

Served on French baguette toasts with 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, 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. 20

### PEKING DUCK BURRITOS

Long Island 5 spice duck confit, crispy shallots, hoisin sauce, scallions, toasted sesame seeds, chive flowers. 18

### BÒ TÁI CHANH

Grass-fed beef tartare, ginger, garlic, chilis, shallots, opal basil, cilantro, peanuts, heart of palm, micro greens, passion fruit jus. 23

### 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. 19

## 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. 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

### VEGAN PUMPKIN SOUP

Pumpkin in a coconut milk, galangal, scallion, 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 Bluefin tuna, with pickled ginger, seaweed salad, soba noodles, sesame, scallions, miso dust, and micro greens. 40 (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. 39

### SALMON A LA PLANCHA

Pan seared King Salmon on Maitake mushroom risotto, ginger-sake demi-glace; with classic Mediterranean vegetable Ratatouille. 45

### 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. 36

### COQ AU VIN

Free Range Amish chicken breast in red Burgundy with bacon, shiitake mushrooms, Vidalia onion, and 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 parsnips and butternut squash. 45

### 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. 35