

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

VICHYSSOISE

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

BOUILLABAISSE 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