

STARTERS

TUNA TÁI CHANH

Bluefin Toro/Akami tartare, fresh ginger, chili, garlic, herbs, roasted shallots, fresh heart of palm, passion fruit and yuzu pearls. 26

Add: Crispy Vegetable Crisps: 6

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

LOBSTER FRESH ROLLS

Jasmine rice paper filled with steamed lobster, 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. 23

PEKING DUCK BURRITOS

Long Island 5 spice duck confit, crispy shallots, hoisin sauce, scallions, toasted sesame seeds, chive flowers. 20

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. 30

VICHYSOISE

Classic French purée of leek, Yukon Gold potato, organic chicken stock, garden thyme, dry sherry, crème fraîche, and fresh Burgundy truffle. 23

VEGAN PUMPKIN SOUP

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

HEIRLOOM TOMATO & AVOCADO

Roasted pine nuts, micro citrus greens, fig balsamic, house made basil pesto, Greek olive oil, and herbs from our garden. 20

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

MAIN COURSES

SNAPPER À LA SÀI GÒN

Gulf snapper filet infused with lemongrass, shallots, garlic, and curry. Served on a bed of shredded purple and green cabbage, carrots, Vietnamese herbs, peanuts, and cucumber slices. 42

Add: Lemongrass-ginger-turmeric rice: 8
Coconut scented "Forbidden" black rice: 8

POISSON A LA PLANCHA

Wild-caught seasonal fish filet, with roasted heirloom tomato, herbs de Provence, lemongrass, Espelette pepper, and aged goat cheese concasse. Served with Japanese soba noodles, Maitake mushrooms, baby bok choy, and lotus chips. MP

BOUILLABAISSÉ BT

Wild-caught Key West pink prawns, King salmon, lobster, clams, saffron-crustacean broth, with baguette toasts, black garlic rouille, and herb-roasted baby potatoes. 65

MALAYSIAN PRAWNS

Wild Key West pink prawns, fresh wide rice noodles, sauteed julienne vegetables, finished with a velvety sauce of coconut milk, Madras curry, galangal, turmeric, kaffir lime leaves, and lemongrass. 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

VIETNAMESE-STYLE CHICKEN

Free range and humanely-raised airline chicken breast and wing, sous vide with lemongrass, kaffir lime leaves, honey, scallion, garlic, Maggi seasoning sauce, sesame oil, and Meyer lemon. Served on a bed of grilled corn-sweet pepper-basil pesto succotash. 38

Add: Lemongrass-ginger-turmeric rice: 8
Coconut scented "Forbidden" black rice: 8

DUCK – DUCK

Roasted Long Island duck confit with applewood smoked duck, mirepoix Mascarpone, and Parmesan risotto. Served with roasted butternut squash, and braised bok-choy. 46

Add: Foie gras: 18

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 steak dry rubbed with paprika, chipotle, rosemary, and cumin; finished with a Courvoisier Cognac and fig reduction; served with Maitake mushrooms, truffled batata, and grilled vegetables. 8oz 65
Also available "KALVAREZ" style with Maine lobster tail. MP

Add: Foie gras: 18
Grilled prawns: 12

FOOD KARMA - VEGAN

Organic firm tofu, fresh rice noodles, seasonal mixed vegetables. Finished with a Malaysian inspired sauce of coconut milk, galangal, turmeric, kaffir lime leaf, and lemongrass. Topped off with fresh garden herbs. 36

(Additional vegetarian options available, please inquire with your server)

A service charge of 20% will be added to a party of 5 or more. We hope that you will feel free to share dishes at your table; however, for the integrity of our presentations, we cannot apportion dishes in our kitchen.

Please also visit our sister restaurants:

bistroBT
cuisine • culture • community

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TO
GO
Fresh • Healthy • Authentic

BT Nguyen: Chef/ Owner