STARTERS

TUNA TÁI CHANH

Bluefin Toro / Akami tartare, fresh ginger, chili, garlic, herbs, roasted shallots, fresh heart of palm, passion fruit and yuzu pearls. 30

Add: Crispy Vegetable Crisps 8

HOUSE CURED KING SALMON GRAVLAX

Served on French baguette toasts with horseradish aioli, pickled baby leeks, citrus micro mix greens, and fresh horseradish flakes. 27

LOBSTER TOM YUM SOUP

A vibrant Thai soup, known for its rich, flavorful broth with a distinctive aroma from fragrant lemongrass, kaffir lime leaf, opal basil, scallions, and roasted shallots, with chunks of sweet Maine lobster tail and Maitake mushrooms. 36

ESCARGOTS AND PÂTE FEUILLETÉE

Escargots, garlic, thyme, mushrooms, tomato, cream, and sherry, in a puff pastry dome. 25

PEKING DUCK BURRITOS

Long Island 5 spice duck confit, crispy shallots, hoisin sauce, scallions, toasted sesame seeds, chive flowers. 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. 23

VICHYSSOISE

Classic French purée of leek, Yukon gold potato, organic *chicken stock, garden thyme, dry sherry, crème fraîche, and fresh Burgundy truffle. 25*

VEGAN PUMPKIN SOUP

Pumpkin in a coconut milk, galangal, scallion, roasted peanuts, and vegetable broth. 19

HEIRLOOM TOMATO & AVOCADO

Roasted pine nuts, micro citrus greens, fig balsamic, house made basil pesto, Greek olive oil, and herbs from our garden. 26

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. 46

Add: Lemongrass-ginger-turmeric rice 9
Coconut scented "Forbidden" black rice 9

DUCK - DUCK

Roasted Long-Island duck confit with applewood smoked duck, mirepoix, Mascarpone, and Parmesan risotto. Served with Mediterranean Ratatouille. 48

Add: Foie gras 19

SHAKEN BEEF IMPÉRIALE

Locally raised grass-fed; petite filet with Courvoisier Cognac, Maggi soy sauce, cracked peppercorns, garlic, shallots, hydro watercress, and tomatoes. 48

Add: Lemongrass-ginger-turmeric rice 9
Coconut scented "Forbidden" black rice 9
Jasmine white rice 8

GINGER & TAMARIND PRAWNS

Wild Key West pink prawns, simmered in a savory, umami, sweet and tangy sauce of tamarind and ginger. Served with organic fennel salad tossed with Dijon mustard, honey, garlic, lemon zest, olive oil, and roasted pine nuts. 46

Add: Coconut scented "Forbidden" black rice 9

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. (Please allow 20 minutes for roasting time) 38

Add: Lemongrass-ginger-turmeric rice 9
Coconut scented "Forbidden" black rice 9
Jasmine white rice 8

SALMON A LA PLANCHA

Wild-caught King Salmon 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

BOUILLABAISSE BT

Wild-caught Key West pink prawns, King salmon, lobster, saffron-crustacean broth, with baguette toasts, black garlic rouille, and herb-roasted baby potatoes. 78

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 78

Also available "KALVAREZ" style with Maine lobster tail. MP

Add: Foie gras 19
3 Grilled prawns 16

FOOD KARMA - VEGAN

Organic firm tofu, seasonal mixed vegetables. Finished with a Malaysian inspired sauce of coconut milk, galangal, turmeric, kaffir lime leaf, and lemongrass. Topped with fresh garden herbs. 38

Add: Black Rice 9 *Add: White Rice 8*

A service charge of 20% will be added to your bill;
any additional gratuity is greatly appreciated.

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

BT TO GO
Fresh · Healthy · Authentic

BT Nguyen: Chef/ Owner