

chef's menu

substitutions and modifications are politely declined

starters

cambozola black label cheese board 20

triple cream blue cheese, pistachio butter, blackberry jam, toasted ciabatta, red grapes

truffle shuffle linguini 45

grated fresh black winter truffles, chopped black truffles, white truffle oil

faroe island salmon tartare tacos 18

crispy wonton shell, shallot, kimchi & wasabi aioli's, manu's micros, sweet soy

tuna carpaccio 26

tobiko, ginger, cucumber, onion, fried vermicelli, sriracha & sesame aioli, ponzu sauce

pumpkin cavatelli pasta 24

crispy speck, black winter truffle, manchego cheese, vermouth spiced pumpkin butter

wagyu beef bao buns 18

wagyu short rib, asian pear & sesame marinade, korean scallion salad, gochujang aioli

blue crab bomb 28

crispy sushi rice, creamy sesame blue crab, sliced avocado, manu's micros, soy glaze

supper

chilean sea bass 56

butternut squash, edamame, maitake mushroom, truffle kombu glacé

miso braised veal short rib 46

okinawa sweet potato, sauteed bok choy, crunchy topping, miso & ginger reduction

bartenders choice

slay ride 18

vodka, cranberry juice, lemon, ginger beer float