

# chef's menu.

substitutions and modifications are politely declined

## starters

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### **delice de bourgogne cheese board | 20**

triple cream cheese, blueberry compote, pistachio butter, grapes, ciabatta

### **truffle shuffle linguini | 39**

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

### **chebooktook oysters on the ½ shell (new brunswick, canada) | 22**

scallion & ginger mignonette, yuzu juice

### **escargot | 15**

blistered tomato, flaky puff pastry, gremolata pan sauce

### **blue crab bomb | 28**

crispy sushi rice, creamy sesame blue crab, avocado, micros, soy glaze

## supper

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### **pan seared chilean sea bass | 54**

butternut squash, edamame, maitake mushroom, truffle kombu glacé

### **wild shrimp fra diavolo | 41**

wild shrimp, shallots, chives, linguini, pepper flake, white wine tomato broth

## bartender's choice

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### **garden of eden | 17**

tequila, basil, fresh lime, hibiscus, orange liqueur