

chef's menu.

substitutions and modifications are politely declined

starters

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

faroe island salmon tartare tacos | 18

crispy wonton, shallot, white soy, kimchi & wasabi aioli's, sweet soy

marinated steak tacos | 20

flour tortilla, chimichurri, lettuce, cheddar, cumin aioli

escargot | 16

blistered tomato, flaky puff pastry, gremolata pan sauce

blue crab bomb | 28

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

supper

pan seared chilean sea bass | 54

butternut squash, edamame, maitake mushroom, truffle kombu glacé

butter roasted lobster tail | 49

creamy risotto, chives, tomato soffrito, peas, orange beurre blanc

bartender's choice

a coastal spritz | 16

orange and plum soju, rosolio di bergamotto liquor, bubbles