

## **chef's menu**

substitutions and modifications are politely declined

### **starters**

#### **delice de bourgogne (france) cheese board 20**

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

#### **truffle shuffle linguini 45**

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

#### **faroe island salmon tartare tacos 18**

crispy wonton, shallot, local micros, umami & wasabi aioli's, sweet soy

#### **tiger shrimp oreganata 21**

toasted brioche, herb crumbs, lemon riesling scampi butter

#### **veal skirt steak skewer 18**

coca-cola marinade, pineapple salsa, cilantro lime garlic crema

#### **escargot 16**

garlic braised, gremolata puree, toasted ciabatta, dijon pan sauce

#### **yellowfin tuna tartare 24**

chunky agua chile, wasabi tobiko, crispy wonton chips, sweet soy

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

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

### **supper**

#### **pan seared chilean sea bass 56**

butternut squash, edamame, maitake mushroom, truffle kombu glacé

#### **mussels linguini 32**

p.e.i. mussels, peas, pancetta lardons, crumbs, creamy pancetta broth

### **bartender's choice**

#### **bangkok buzz 18**

tequila, lemongrass, cilantro, yuzu ginger, honey salt rim