

# *chef's menu*

*modifications and substitutions politely declined*  
while they may seem easy to accommodate,  
these requests compromise the unique characteristics of our food & efficiency of our service

## starters

### **delice de bourgogne (chef jason's favorite cheese) | 20**

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

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

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

### **cobia sashimi | 16**

jalapeno, crunchy garlic, edamame puree, truffle oil, house yuzu ponzu

### **crispy street tacos | 18**

sauteed shrimp, sweet corn relish, cheddar, cilantro

### **scallop tasting | 24**

smoked nitrous potato foam, paddlefish caviar, sunny quail egg, crispy prosciutto

## supper

### **pan seared chilean sea bass | 55**

maitake mushroom, sweet potato, edamame, truffle oil, kombu dashi broth

### **crab scampi | 48**

colossal crab meat, linguini, roasted garlic, lemon crumbs, white wine broth

**NOW OPEN SUNDAYS 5PM**