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 shells, white soy, kimchi & wasabi aioli's, micros, sweet soy

escargot | 16
blistered tomato, flaky puff pastry, gremolata pan sauce

wild shrimp "bang bang" | 19
yuzu crushed avocado, crunchy garlic oil, kimchi "bang bang" 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

pan seared duck breast | 40
smoked parsnip, shimeji mushrooms, peas, brandy cherry, red wine glacé

bartender's choice

garden of eden | 17
tequila, basil, fresh lime, hibsicus, orange liqueur