

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 | 45

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

faroe island salmon tartare tacos | 20

crispy wonton, local micros, shallot, wasabi & kimchi aioli's, soy glaze

wild shrimp "bang bang" | 18

chilled soba noodle, scallion, chili garlic oil, kimchi "bang bang" sauce

yellowfin tuna tartare | 26

creamy miso blue crab, white soy, crispy wonton, local micros, soy glaze

SUPPER

pan seared chilean sea bass | 56

san marzano tomato & broccoli stew, fennel & tarragon salad, california olive oil

slow cooked lamb bolognese | 42

house potato gnocchi, italian sausage, sherry, peas, nitrous parmesan foam

SWEET ENDING

carnival churros | 12

cinnamon-sugar, dulce de leche, vanilla ice cream