

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 35

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

faroe island salmon tartare tacos 18

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

scallops tasting 26

sturgeon caviar, crispy prosciutto, sunny quail egg, smoked truffle potato foam

heirloom tomato tapa 18

whipped feta cheese, basil, crispy pancetta chip, olive oil, 25-year balsamic

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

wagyu beef bolognese 41

fennel pollen italian sausage, pomodoro, peas, gnudi, whipped calabrian ricotta

bartender's choice

acid drip 18

butterfly pea flower infused vodka, coconut water, sugar, lime juice, edible glitter