

chef's menu

substitutions and modifications are politely declined

starters

cambozola black label cheese board 20

triple cream blue cheese, pistachio butter, blackberry jam, toasted ciabatta, red grapes

truffle shuffle linguini 45

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

faroe island salmon tartare tacos 18

crispy wonton shell, shallot, kimchi & wasabi aioli's, manu's micros, sweet soy

hong kong duck "cannoli" 21

hoisin duck confit, crispy wonton "cannoli," scallion, black sesame, five-spice mayo

"chicken pot pie" raviolis 16

braised chicken, sage potato filling, peas, carrot, crushed biscuits, "gravy" nage

tuna carpaccio 26

tobiko, ginger, cucumber, onion, fried vermicelli, sriracha & sesame aioli, citrus ponzu

blue crab bomb 28

crispy sushi rice, creamy sesame blue crab, sliced avocado, manu's micros, soy glaze

supper

chilean sea bass 56

butternut squash, edamame, maitake mushroom, truffle kombu glacé

pork chop "martini" 42

pork chop cutlet, mozz, parm, cherry pepper, sicilian olive, sweet vermouth sauce

dessert

rum cake 14

candied pecan, rum icing, vanilla ice cream

bartenders choice

tropical blaze 18

tanteo chipotle tequila, pineapple juice, passionfruit liquor, lime juice, agave