

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

lamb chop cutlet "pizza" 24

mozzarella, pickled onion, sliced organic cherry tomato, pesto aioli

tiger shrimp gnocchi 22

p.e.i. mussels, potato gnocchi, celery leaf, chive oil, new england "chowder" sauce

asian lobster "roll" 25

crispy sushi "roll," toasted sesame, tobiko, candied ginger, scallion, yuzu dressing

tuna carpaccio 26

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

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

shrimp fra diavolo 42

linguini, pepper flake, shallot, chive, white wine san marzano broth

dessert

chocolate custard 14

ground cocoa custard, crushed butterfinger candy, vanilla whipped cream

bartenders choice

dolce seniorita 18

tequila, amaretto, yuzu juice, bitters, honey simple