

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's favorite cheese) | 20

triple cream french cheese, blueberry compote, pistachio butter, grapes, ciabatta

truffle shuffle linguini | 39

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

cobia sashimi | 16

crunchy garlic, jalapeno, yuzu edamame mousse, truffle oil, citrus ponzu sauce

warm caprese | 14

heirloom tomato, fried mozzarella, arugula, pesto aioli, balsamic drizzle

supper

pan seared chilean sea bass | 52

edamame, carrot, shiitake, sweet potato foam, yuzu & lemongrass beurre blanc

grilled porkchop | 34

smoked parsnip puree, fingerling potatoes, natural game jus, golden raisins

dessert

flan | 10

chef's custard, house-made caramel