

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

warm caprese | 14

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

chilled summer corn soup | 11

lemongrass, kaffir lime, fish & shrimp chorizo

cobia sashimi | 16

jalapeno, edamame puree, crunchy garlic, truffle oil, yuzu ponzu sauce

cantonese style middle neck clams | 16

ginger, scallion, garlic, fermented black bean broth

supper

pan seared chilean sea bass | 52

forbidden black rice pilaf, local mango salsa, umami mirin butter

16oz. duroc pork tomahawk | 39

horseradish potato gratin, caramel apple compote, bacon bourbon game reduction