



TRUFFLE PARM FRITES

*yukon gold, white truffle oil, parmigiano reggiano,
black garlic aioli, fresh parsley*

WHIPPED RICOTTA + FIG BRUSCHETTA

*charred ciabatta, prosciutto, heirloom tomato,
arugula, pistachio, truffle honey*

EAST COAST OYSTERS

pear mignonette, fresh horseradish, lemon, tabasco

LEMON PEPPER CALAMARI

charred lime cilantro ranch, lemon, parsley

BLACK TIGER SHRIMP COCKTAIL

housemade cocktail sauce, dill, lime

TEMPURA SALMON ROLL

*furikake, daikon, carrot, cucumber, nori,
wasabi avocado mousse, spicy japanese mayo,
ponzu, caviar*

STEAK TARTARE

*beef fillet, asian dressing, lotus root, taro,
quail yolk, sesame, chive*

BURRATA

*grilled persimmon, marinated tomato,
spiced walnut, radish, balsamic reduction,
cucumber mint gel, sourdough*

CHEESE + CHARCUTERIE

*cured chorizo, manchego, rotating chef's choice,
toasted nuts, housemade fig jam, grapes on the
vine, sourdough, whipped maple butter*

CHICKEN LOLLIPOPS

kabsa, vanilla parsnip pureé, house bbq sauce, chive

BEEF RIB SLIDERS

*toasted brioche, red wine demi glace, emmental,
pickled daikon, carrot, red onion, arugula,
horseradish aioli*

TENDERLOIN CROQUETAS

*grilled beef fillet, yukon gold, chili crisp, parmigiano
reggiano, scallion, smoked rosemary*

FLOURLESS CHOCOLATE ESPRESSO CAKE

*dark chocolate ganache, vanilla chantilly cream,
mint, orange zest*

CARDAMOM CREAM CREPE

*vanilla cardamom custard, elderflower strawberry
broth, honeycomb, crispy crepe*

please make server aware of any allergies