

*We please ask each guest at your table choose the same course size to ensure the best experience.*

*Please advise our servers of any food allergies.*

*All prices are subject to hst.*

## 5 COURSE TASTING | 95

### Chef's Daily Bread & Welcome Snack

#### Corn Velouté

Crab, caramelized onion, truffle

#### Cannelloni

Smoked soft cheese, eggplant, tomato

#### Halibut

Herb butter, fennel, dulse

#### Blue dot striploin

Cheese and onion pie, oxtail

#### Peanut & Chocolate

Everbearing strawberry, mint

## FIVE COURSE WINE PAIRING | 45

A perfectly paired wine enhances each plate.  
Served as a 2-4 oz portion, varying per course.

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## TRUST THE CHEF | 125

Our immersive, surprise, seven-course tasting menu inspired by the season creates a unique dining experience where no two menus are alike.

## SEVEN COURSE WINE PAIRING | 55

A perfectly paired wine enhances each plate.  
Served as a 2-4 oz portion, varying per course.

## À LA CARTE

### SNACKS

- Daily Bread for Two | 6  
Chef's Daily Snack for Two | 5  
Oysters (6) | 18  
Beef Tartare "mille-feuille" (2) | 10

### APPETIZERS

- Corn Velouté | 18  
Crab, caramelized onion, truffle
- Salade d'ete | 16  
Young carrot, summer squash, salad burnet
- Cannelloni | 17  
Smoked soft cheese, eggplant, tomato

### ENTRÉES

- Blue Dot striploin | 46  
Cheese and onion pie, oxtail, potato
- Hen | 34  
Crispy leg, sweet potato, swiss chard
- Halibut | 39  
Borlotti bean, fennel, dulse

### DESSERTS

- Peanut & Chocolate | 15  
Everbearing strawberry, mint
- Peach | 16  
White chocolate, almond, basil
- Plum | 15  
Armagnac, vanilla, lemon