

CHEF'S PLAYGROUND

*Our talented chefs have been playing in the kitchen.
Delight in their shenanigans with a rotating selection of
creative beginnings, entrées and craft desserts.*

— TANTALIZING —

Bone Marrow

*Salt-crusted, toasted baguette, onion jam,
stone-ground mustard 12*

— REFRESHING —

Alaskan King Crab Salad

*Microgreens, avocado, cilantro, strawberry
vinaigrette, lemon mascarpone, beet chips 12*

Seared Ahi Salad

*Asian cabbage, ponzu vinaigrette
sweet unagi, carrot cucumber twist 12*

— SATISFYING —

Manhattan New York

*USDA Prime 8 oz, Robuchon-covered fries,
grilled asparagus, blackberry chipotle 40*

Soft Shell Crab

*Bamboo rice, sour orange, napa cabbage,
red onion, carrot 25*

Seared Beef Bavette

*Country Natural Beef 6 oz, broccoli sprouts,
cilantro, rice noodle, ponzu unagi sauce,
crisp wonton 30*

— INDULGENT —

Chocolate Tropics

*Flourless chocolate cake, milk chocolate mousse,
passion fruit crémeux, mango compote 10*