

lobster crawl warm-up
small plates lobster dinner
january 28th at 7pm
tasting menu

Course 1 - amuse

Roll

pretzel bun + smoked onion crema

Course 2

Salad

buttercup squash + brown butter vinaigrette

Course 3

Soup

house cured salmon roe + pink peppercorn

Course 4

Aburri

dulse + oyster sauce

Course 5 – intermezzo

Ceviche

tequila + grapefruit

Course 6

Ravioli

beet + uni butter

Course 7

Cheesecake

white chocolate + torched nori + matcha



Dinner only **\$125**
Beverage paired **\$150**
per person + tax + gratuity

