

CHEZ HUGO

HUGO & THE ARTS

3 Acts ~ \$45

INTRODUCTION

Vichyssoise de Printemps

Wild spring onions, garlic chive, potato, ricotta gnocci

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Tartare de Carottes

Persimmon mayo, lucky plum, toast

DEVELOPMENT

Steak Frites

6oz hanger, pommes frites, green peppercorn sauce

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Poisson du Jour

White miso, grilled cabbage & onion marmalade,

Bergamot purée

FINALE

Gateau au Chocolate

Chocolate sponge cake, chocolate-caramel glaze

~ or ~

Crème Brûlée

Lemon custard



Menu subject to change based on availability of local products.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Parties of six or more may be charged 20% gratuity.

Chef Steve Monnier