

CHEZ HUGO

HUGO & THE ARTS

2 Acts ~ \$30

INTRODUCTION

SOUPE

Honeynut squash, caraway-brown butter, sage, croutons

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SALADE

Leafy greens & radicchio, chipollini onions,
Honeycrisp apples, champagne vinaigrette

DEVELOPMENT

STEAK FRITES

Grilled Hanger, pommes frites,
smoked oyster butter

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POISSON

Grilled Spanish Mackerel,
shiitake mushrooms, grilled eggplant

FINALE ~ 8 (Additional)

CRÈME CARAMEL

Maple flan, poached Asian pear, oat brittle

Fall in Saitama WHISKEY PUNCH | 11 (1oz)

Present your tickets to the Chesapeake Shakespeare Comany's show this evening and enjoy our Finale compliments of the house!



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