



**CHLOE**  
BY HAIDAR KAROUM

## EVENING'S SPECIALS

**Lobster Ravioli \$28**

lobster reduction, tarragon & crispy shallots

**Maine Diver Scallop Crudo \$24**

meyer lemon ponzu, mandarinquats & shiso

**Crispy Wagyu Beef & Kimchi Dumplings \$20**

ginger soy mustard

**Roasted Gold & Ruby Beet Tartine \$16**

grilled country bread, whipped local goat cheese, hazelnut picada

**Pan Roasted Brussels Sprouts \$16**

shallots, mustard labne, bacon lardons, pickled golden raisins

**Creole Shrimp Gumbo \$20**

andouille sausage, warm scallion biscuit

**Nancy's Day Boat Scallops \$24**

celery root puree, piquillo pepper beurre monte

**Red Wine Braised Creekstone Beef Short Ribs \$34**

tellaggio potato puree, baby spinach & crispy potatoes

**Warm Valrhona Chocolate Cake \$16**

raspberry sauce, vanilla ice cream & brandysnap tuile

**Lemongrass Panna Cotta \$16**

passion fruit & coconut shortbread