

Caviar Service
Irtysh River Reserve

1/2 oz \$55 1 oz \$100

Lazy Betty Reserve

1/2 oz \$75 1 oz \$140

Steamed Milk Buns, Scallion Pancake, Blini

Pair with:

Billecart-Salmon
Champagne Flight \$85

No.6, Blanc de Blancs, 2014 2oz

Brut Rose, 2010 2oz

"Brut Sous Bois", NV 2oz

Beluga Gold Line Vodka \$40



Chef's Tasting Menu \$295
Chef's Wine Pairing \$215
Chef's Non-Alcoholic Pairing \$135

See our Beverage Book for wines by the glass and cocktails. All prices include a 20% service fee

Amuse

Nantucket Bay Scallop Crudo, Hearts of Palm, Green Apple Veirge, Yuzu

Grosset, "Springvale", Riesling, Clare Valley, Australia, 2022

Truffle Hunt, Pomme Puree, Black Truffle, Potato Soil, Pickled Honshimiji

Famiglia Cotarella, Roschetta, Lazio Ferentano Bianco, 2019

Stuffed Morel "Dumpling", Crab Hollandaise, Ramps, Grilled Peas

Domaine Raoul Gautherin & Fils, Chablis, 2022

King Trumpet Chirashi, Poached Scarlett Crab, Local Quail Yolk, Crab Dashi Custard,

Vara Y Pulgar, Palamino Fino, Jerez, Spain 2022

Barely Cooked Scottish Langoustine, Foie Gras and White Balsamic Vinaigrette, Irtysh River Caviar,

Tattinger Rose, Champagne, France NV

Roasted Chilean Seabass, Caramelized Salsify, Marshall Cove Mussels, Santa Barbara Uni

Micros Wines, Cinsault, Barossa Valley, Australia, 2022

Stuffed Squab, Farro, Black Trumpet Mushroom Relish, Huckleberry

Diamantis Winery, Moschomavro, 'Magoutes Vineyard', Greece, 2021

Degustation of Stone Axe Beef, Black Truffle Pierogi, Habanada Jam

Merryvale, Cabernet Sauvignon, St. Helena, Napa Valley, 2018

Intermezzo, Buddha's Hand Curd, Jasmine Granita, Grape Consommé Gel

Toasted Chocolate Cake, Coffee Ice Cream, Brûléed Banana

Hetszolo Aszu 5 Puttonyos, Tokaj, Hungary 2010

Petit Fours



Chef Partners

Aaron Phillips

Ron Hsu

Chef de Cuisine

Austin Goetzman

Executive Pastry Chef

Keely Moore

Sous Chefs

Bryce Hardison

Graham Rooks

Daniel Gonzalez

Jr. Sous Pastry Chef

Adam Hart

General Manager

Shannon Dunlap

Assistant General Manager

Taylor Bergh

Assistant Manager

Dori Ross

Manager Liason

John Gardiner

Beverage Director

Conrad C. Helms IV

Wine Director

Gracie Barwick

Sommelier

Brian McRae

3.29.25