

Caviar Service

Caviar, Steamed Milk Buns, Scallion Pancakes

Irtysh River Reserve

1/2 OZ \$55
1 OZ \$100

Lazy Betty Reserve

1/2 OZ \$75
1 OZ \$140



All prices include a 20% service fee

Amuse

Blue Fin Tuna Roll, Feuille de Brick, Lemon Crème Fraîche, Caviar, Meyer Lemon

Foie Gras and Cherry Terrine, Grilled Radichio, Poached Endive, Roasted Ruby Beet, Oat Tuile, Crispy Yogurt

Spring Garlic Tortellini, French White Asparagus, Ramp-Stuffed Morels, Madeira Chicken Nage

Add Course | Truffle Risotto +\$75

Add Course | Warmed Diver Scallop, Puff Pastry, Chive Béarnaise +\$65

Poached Icelandic Cod, Spring Succotash, Green Tomato Caviar, Country Ham Broth

Crown Roasted Duck Breast, Blackberry Banyuls Gastrique, Confit Leg, Caramelized Miso, Vol-au-Vent, Foie Gras

Add Course | Stone Axe Wagyu "Tongue and Cheek" Wagyu Beef Tongue, Stone Ground Mustard Ragu+\$125

Palate Cleanser

Raspberry Mousse, Lychee Cremeux, Raspberry Gel, Raspberry Feuillitine, Fresh Lychee

Petit Fours



Chef Partners

Aaron Phillips
Ron Hsu

Chef de Cuisine

Austin Goetzman

Jr. Sous Chefs

Bryce Hardison
Graham Rooks
Daniel Gonzalez

Executive Pastry Chef

Gus Castro

Pastry Sous Chef

Keely Moore

General Manager

Shannon Dunlap

Assistant General Manager

Taylor Bergh

Beverage Director

Conrad C. Helms IV

Sommeliers

Gracie Barwick
Janice Shiffler

