

Caviar Service

Irtys 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

Hudson Valley Foie Gras & Raspberry Terrine,
Crispy Yogurt, Miners Lettuce, Poached Raspberry
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

Icelandic Snow Crab Chirashi, Local Quail Yolk,
Crab Dashi Custard

Vara Y Pulgar, Palamino Fino, Jerez, Spain 2022

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

Canard-Duchene, Brut-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 Relish,
Olive Oil Braised Swiss Chard, Huckleberry Jus

Sant'Elena Winery, Cabernet Franc, Friuli-Venezia Giulia, Italy, 2011

Stone Axe Beef & Porcini

VIK, "Molla Cala", Cabernet Sauvignon Blend, Cachapoal Valley, Chile, 2021

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

Lindsey Davis

Sous Chefs

Bryce Hardison

Graham Rooks

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

5.9.25