

Caviar Service

Caviar, Steamed Milk Buns, Scallion Pancake

Irtysh River Reserve

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

Lazy Betty Reserve

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

*Pair with:***Champagne Flight**

Dom Pérignon Brut Reserve Edition, 2010

Krug Grande Cuvée 168th Edition Brut, NV

\$125

**Pierre Paillard Bouzy Grand Cru
Champagnes, NV - 375 mL**

\$96

Purity Vodka

\$22

**Amuse****Snow Crab Salad, Brown Butter Dashi,
Hearts of Palm, Yuzu***Tselepos, 'Amalia Brut', Moschofilero, Peloponnese,
Greece, NV***Add** Irtysh River Caviar +\$20
 Lazy Betty Caviar +\$40**Seared Foie Gras, Buttermilk Panna Cotta,
Pumpkin Pain Perdu, Wild Persimmon,
Toasted Hazelnut***Fritz Haag, Riesling, Spätlese, Juffer-Sonnenuhr,
Mosel, Germany, 2020***Uni Chwanmushi, Daikon and Chive Dashi,
Santa Barbara Uni, Finger Lime, Sea Beans***Royal Tokaji, Furmint, Tokaj, Hungary, 2019***Add Course** Perigord Truffle Risotto +\$55
*Au Bon Climat 'Hildegard', White Blend,
Santa Maria Valley, CA, 2020 +\$16***Poached Halibut, Yuzu Emulsion,
Bonito Beurre Blanc, Confit Matsutake, Chili***Azienda Agricola Durin, Pigato, Liguria, Italy, 2020***Westholme Wagyu Strip, Crispy Oxtail, Beef-Glazed
Salsify, Smoked Mushroom Relish, Bone Marrow Jus***Ridge, Zinfandel Blend, Pagani Ranch, Sonoma Valley,
California, 2020***Add** 1 g Perigord Truffles +\$25**Victorian Lambchetta, Black Garlic Mushroom,
Harissa Jus***Trigone by Le Soula No.XX, Red Blend, Vin de France, NV***Add Course** A-5 Miyazaki Ribeye,
 Black Truffle Pommes Anna,
 Truffle Jus +\$175*Il Chiosso, Nebbiolo, Gattinara,
Piedmont, Italy, 2017 +\$17***Spice-Roasted Pineapple, Mango, Coconut Sorbet,
Roasted Coconut Foam****Cinnamon-Spiced Anglaise, Chocolate Mousse,
Cocoa Nib, Caramelized Banana,
Brown Butter Dust***Blandy's 10 yr Malmsey, Madeira, Portugal, NV***Fours**

8 Course Tasting Menu \$205

Supplemental Wine Pairing \$145

Our prices include a 20% service fee