

Caviar Service

Caviar, Steamed Milk Buns, Scallion Pancake

Lazy Betty Reserve

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

Irtysh River Reserve

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

Pair with:

Purity Vodka

\$22

**Pierre Paillard, Bouzy Grand Cru,
Champagne, France NV**

\$96 (375 ml)

**Laurent-Perrier, Grand Siècle No. 24,
Champagne, France, NV**

\$60



Aaron Phillips

Chef Partner

Ron Hsu

Chef Partner

Austin Goetzman

Chef de Cuisine

Carelys Vazquez

Executive Pastry Chef

Phillip Costas

Sous Chef

Shannon Dunlap

Assistant General Manager

Carl Van Tyle Gilbert

General Manager & Beverage Director

Amuse

**Roasted Beet Salad, Horseradish Goat Cheese,
Beet and Cacao Soil, Beet Dumpling, Spring Herbs**

Douloufakis, Dafnios, Vidiano, Crete, Greece, 2020

**Georgia Shrimp Causa, Avocado Mousse,
Aji-Potato Emulsion**

*Martha Stoumen, Post Flirtation, White Blend,
California, USA, 2021*

**Vichyssoise Agnolotti, Mussel Pil-Pil, Ocean Froth,
Ibérico Guanciale**

*Dopff & Irion, Cuvée René Dopff, Pinot Blanc, Alsace,
France, 2019*

Add Course Truffle Risotto +\$35

*Pieropan, La Rocca, Soave Classico,
Soave, Italy, 2015 +\$25*

**Sautéed Blue Ridge Mountain Trout, Crème Fraîche
Potato, Smoked Trout Cream, Dill, Trout Roe**

*Day Wines, Tears of Vulcan, Viognier Blend, Oregon,
USA, 2020*

**Crown Roasted Heritage Chicken, Morel Stuffing,
Glazed Ramps and Peas, Miso Jus**

Di Giovanna, Vurria, Nerello Mascalese, Sicily, Italy, 2019

Add Course A-5 Miyazaki Strip,
Ponzu Scented Jus, Radish,
Yuzu Pickled Daikon +\$150

*Sommelier's Hand-Selected
Wine Pairing, Market Price*

**White Chocolate Mousse, Cherry Gel,
Dark Chocolate Torte, Brown Butter Powder**

César Florido, Moscatel Especial, Jerez, Spain, NV

Petit Fours

6 Course Tasting Menu \$140

Supplemental Wine Pairing \$90

Our prices include a 20% service fee