

## Caviar Service

Caviar, Steamed Milk Buns, Scallion Pancake

### Irtysk River Reserve

1/2 oz \$55    1 oz \$100

### Lazy Betty Reserve

1/2 oz \$75    1 oz \$140

*Pair with:*

### Purity Vodka

\$22

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

\$96 (375 ml)

### Champagne Henriot Millésimé 2012

\$60

*Chef Partners*

Aaron Phillips

Ron Hsu

*Chef de Cuisine*

Austin Goetzman

*Sous Chefs*

Phillip Costas

Xiaoyun Huang

*Jr. Sous Chefs*

Bryce Hardison

Graham Rooks

*Executive Pastry Chef*

Carelys Vazquez

*Pastry Sous Chef*

Lorien M. Vazquez-Vilchez

*General Manager*

Shannon Dunlap

*Wine Director*

Marvella Castañeda

*Bar Manager*

Conrad C. Helms IV

## Amuse

### Summer Heirloom Tomato Salad, Charred Lamb Fat, Demi-Sec Tomato, Lemon Basil

*Odinstal, '350 NN', Gewürztraminer, Pfalz, Germany, 2019*

### Wild Mushroom Agnolitti, Forest Froth, Foraged Mushrooms, Black Truffle

*Château des Annibals, 'La Jouvencelle', Rolle & Grenache  
Blanc, Coteaux Varois en Provence, France, 2021*

**Add** Italian Summer Truffles +\$15

### Shrimp and Cabbage Dumpling, Bouillabaisse, Lime Gelée, Coriander

*Albert Boxler, Edelzwicker Réserve, White Blend, Alsace,  
France, 2019*

**Add Course** Italian Summer Truffle Risotto +\$55

*Au Bon Climat 'Hildegard',*

*Santa Maria Valley, CA, 2018 +\$16*

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

*Lahu, Hondarrabi Beltza & Zuri, Getariako Txakolina,  
Basque, Spain, 2020*

### Crown Roasted Heritage Chicken, Chanterelle Stuffing, Glazed Ramps and Peas, Miso Jus

*Laura Lardy, 'Gourde à Gamay', Beaujolais Villages,  
France, 2021*

### Georgia Peaches, Vanilla Diplomat Cream, Carmelized Puff Pastry, Lemon-Thyme Gel, Mandarin Sorbet

*La Spinetta, Moscato d'Asti, Piedmont, Italy, 2021*

## Petit Fours

6 Course Tasting Menu \$160

Supplemental Wine Pairing \$110

Our prices include a 20% service fee