

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

Purity Vodka

\$22



7 Course Tasting Menu \$195

Supplemental Wine Pairing \$135

Our prices include a 20% service fee

Amuse**Salt-Baked Kohlrabi Salad, Grilled Cucumber, Dill Dressing, Apple***Schödl Family, 'Blumenthal', Grüner Veltliner, Austria, 2021***Raw Nantucket Bay Scallop, Green Apple Vierge, Yuzu, Finger Lime, Shiso***Vie di Romans, 'Piere' Sauvignon Blanc, Friuli-Isonzo, Italy, 2020***Charred Legumes, Pole Bean, Fava Bean Relish, Garlic, Pimenton Curd, Ham Fat***Eden Rift, Chardonnay, Valliant Vineyard, Central Coast, California, 2019***Caramelized Sunchoke Tortellini, Santa Barbara Uni, Irtysh River Caviar, Crème Fraîche***Domaine de la Touraize, 'Les Moulins Blanc', Savagnin & Chardonnay, Arbois, Jura, France, 2020***Wine Upgrade** *Tissot 'En Spois' Vin Jaune, Jura, 2015 +\$25***Add Lazy Betty Caviar +\$40****Add Course | Truffle Risotto +\$35***Domaine du Vieux Lazaret, Châteauneuf-du-Pape Blanc, Rhône, France, 2020 +\$17***Poached Cod, Herbed Mousseline, Delta Asparagus, Little Neck Clams, Onion Soubise, Sea Lettuces***Domaine de La Villaudière, Pinot Noir Rosé, Sancerre, France, 2021***Add Course | Warmed Diver Scallop, Puff Pastry, Chive Béarnaise +\$55***Delille Cellars 'Chaleur Blanc', Sauvignon Blanc, Semillon, Columbia Valley, WA, 2021, +\$15***Crown-Roasted Dry-Aged Duck, Confit Tartlette, Toasted Pecan, Foie Gras, Sweet Potato, Sauce Bigarade***Paolo Scavino, Nebbiolo, Barolo Ravera, Piedmont, Italy, 2018***Add Seared Hudson Valley Foie Gras +\$35****Final Amuse****Honey Thyme Cremeux, Blueberry Sorbet, Honey Vanilla Reduction, Almond***Höpler, Trockenbeerenauslese, Burgenland, Austria, 2017***Petit Fours**