

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:***Purity Vodka**

\$22

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

\$96 (375 ml)

Champagne Henriot Millésime 2012

\$60

*Chef Partners*Aaron Phillips
Ron Hsu*Chef de Cuisine*

Austin Goetzman

*Sous Chefs*Phillip Costas
Lino Yi
Momo 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

8 Course Tasting Menu \$200

Supplemental Wine Pairing \$140

Our prices include a 20% service fee

Amuse**Jonah Crab Salad, Brown Butter Dashi,
Hearts of Palm, Yuzu***Kobal, Bajta, Muškat Pét-Nat, Štajerska, Slovenia, 2020***Add** Irtysh River Caviar \$20
Lazy Betty Caviar \$40**Hudson Valley Foie Gras, Black Pepper Sponge Cake,
Variations of Strawberry, Rhubarb***Angelo Negro, 'Birbet', Brachetto, Piedmont, Italy, NV***Wine Upgrade** Inniskillin Cabernet Franc Icewine,
Niagara Peninsula, Canada, 2019 +\$30**Uni Chawanmushi, Daikon and Chive Dashi,
Murasaki Uni, Finger Lime, Sea Beans***Royal Tokaji, Furmint, Tokaj, Hungary, 2019***Add Course** Chilean Truffle Risotto +\$55
*Au Bon Climat 'Hildegard',
Santa Maria Valley, CA, 2018 +\$16***Truffle-Glazed Diver Scallop, Corn Pudding,
Cultured Butter***Bouchard Père & Fils, Beaune du Château 1er Cru,
Burgundy, France, 2017***Veal Tenderloin, Sweatbread Cream, Osso Bucco,
Spinach Noisette, Sweet & Sour Cioppolini***Gai'a, 'Notios', Agiorgitiko & Syrah, Peloponnese,
Greece, 2020***Add** Chilean Truffles +\$15**Victorian Lambchetta, Black Garlic Mushroom,
Harissa Jus***Sileo, Red Blend, Montsant, Spain, 2018***Add Course** A-5 Miyazaki Strip,
Poached Daikon Salad, Yuzu,
Ponzu-Scented Jus +\$175
*Cristom, Mt. Jefferson Cuvée,
Eola-Amity Hills, Willamette Valley,
Oregon, 2019 +\$18***Compressed Strawberries, Mint Granita***Scarpetta, Brut Rosé, Friuli-Venezia Giulia, Italy, NV***Sweet Corn Cream Mousse, Chicha Morada
Consommé, Mascarpone Ice Cream***Anne Amie, Müller Thurgau, Oregon, USA, NV***Petit Fours**