

**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 Millésimé 2012**

\$50

**Amuse****Snow Crab Salad, Brown Butter Dashi,  
Hearts of Palm, Yuzu***François Chidaine, Brut Tradition, Chenin Blanc,  
Montluis-sur-Loire, France, 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, Juffer-Sonnenuhr, Riesling Spätlese,  
Mosel, Germany, 2020***Uni Chawanmushi, Daikon and Chive Dashi,  
Santa Barbara Uni, Finger Lime, Sea Beans***Royal Tokaji, Furmint, Tokaj, Hungary, 2019***Poached Santa Barbara Halibut, Yuzu Emulsion,  
Bonito Beurre Blanc, Confit Matsutake, Chili, Seabeam***Durin, Pigato, Riviera Ligure di Ponente, Liguria, Italy, 2020***Add Course**    **White Alba Truffle Risotto +\$75**  
*Au Bon Climat 'Hildegard',  
Santa Maria Valley, CA, 2020 +\$16***Veal Tenderloin, Sweetbread Cream, Osso Bucco,  
Spinach Noisette, Sweet & Sour Cioppolini***Righetti, Amarone della Valpolicella Classico, Italy, 2017***Add**    *1 g Burgundy Truffles +\$25  
1 g White Alba Truffles +\$50***Victorian Lambchetta, Black Garlic Mushroom,  
Harissa Jus***Sileo, Granache & Carignan, Montsant, Spain, 2018***Add Course**    **A-5 Miyazaki Ribeye,  
Black Truffle Pommes Anna,  
Truffle Jus +\$175**  
*Il Chiosso, Gattinara, Italy, 2017 +\$17***Spice-Roasted Pineapple, Mango, Coconut Sorbet,  
Roasted Coconut Foam****Cinnamon-Spiced Anglaise, Chocolate Mousse,  
Hazelnut Crumble, Caramelized Banana,  
Brown Butter Dust***Blandy's 10 yr Malmsey, Madeira, Portugal, NV***Petit Fours**

8 Course Tasting Menu \$205

Supplemental Wine Pairing \$145

Our prices include a 20% service fee