

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 | Glass

Aaron Phillips
*Chef Partner*Ron Hsu
*Chef Partner*Austin Goetzman
*Chef de Cuisine*Phillip Costas
*Sous Chef*Carelys Vazquez
*Executive Pastry Chef*Lorien M. Vazquez-Vilchez
*Sous Pastry Chef*Shannon Dunlap
*General Manager***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**Chilled Split Pea, Chapel Country Fromage Blanc,
Fines Herbes, Pea and Cucumber Bouillon***Le Ballon, White Blend, Languedoc, France, 2020***Shrimp and Cabbage Dumpling, Bouillabaisse,
Lime Gelée, Coriander***Gramona, Gessamí, White Blend, Penedès, Spain, 2019***Add Course** Truffle Risotto +\$35
*Pieropan, "La Rocca", Soave Classico,
Veneto, Italy, 2020 +\$16***Truffle-Glazed Diver Scallop, Corn Pudding,
Cultured Butter***Domaine Bouchard Père & Fils, Beaune du Château
1er Cru, Côte d'Or, France, 2017***Mushroom-Stuffed Rabbit Loin, Country Ham,
Mushroom Variations, Natural Jus***Ziereisen, Blauer Spätburgunder, Baden, Germany, 2017***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 \$150
*Cristom, Mt. Jefferson Cuvée,
Eola-Amity Hills, Willamette Valley,
Oregon, 2019 +\$18***Compressed Strawberries, Mint Granita***Scarpetta, Pinot Nero, Spumante 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**

8 Course Tasting Menu \$200

Supplemental Wine Pairing \$140

Our prices include a 20% service fee