

**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:***Champagne Flight**Dom Pérignon Brut Reserve Edition, 2010  
Krug Grande Cuvée 168th Edition Brut, NV  
\$125**Pierre Paillard Bouzy Grand Cru  
Champagne, France, NV - 375 mL**

\$96

**Purity Vodka**

\$22

**Amuse****Salt-Baked Kohlrabi Salad, Grilled Cucumber,  
Dill Dressing, Apple***Schödl Family, 'Blumenthal', Grüner Veltliner, Austria, 2021***Wild Mushroom Agnolitti, Forest Froth,  
Foraged Mushrooms, Black Truffle***Chalmers 'Montevecchio Bianco', Field Blend, Heathcote,  
Victoria, Australia, 2021***Add** 1 g Perigord Truffles +\$25**Warmed Diver Scallop, Puff Pastry, Perigord Truffle,  
Chive Béarnaise***DeLille Cellars, 'Chaleur Blanc', Sauvignon Blanc, Semillon,  
Columbia Valley, Washington, 2021***Add Course** Perigord Truffle Risotto +\$55*Au Bon Climat 'Hildegard', White Blend,  
Santa Maria Valley, CA, 2020 +\$16***NC Flounder, Pork Boudin, Cornmeal Panade,  
Mustard, Parsnip***Babylonstoren, Chardonnay, South Africa, 2021***Crown Roasted Heritage Chicken, Mushroom Mousse,  
Roasted Maitake, King Trumpet, Miso Jus***Arterberry Maresh, 'Old Vines' Pinot Noir, Dundee Hills,  
Willamette Valley, Oregon, 2018***Add Course** A-5 Miyazaki Ribeye,  
Black Truffle Pommes Anna,  
Truffle Jus +\$175*Il Chiosso, Nebbiolo, Gattinara,  
Piedmont, Italy, 2017 +\$17***White Chocolate-Cinnamon Mousse, Carrot Cake,  
Orange Gel, Pecan Ice Cream, Cinnamon Tuile***Château Pierre Bise, Chenin Blanc,  
Quarts de Chaume Grand Cru, Loire, France, 2018***Petit Fours**6 Course Tasting Menu \$165  
Supplemental Wine Pairing \$115  
Our prices include a 20% service fee