

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

Surf & Turf Tasting Menu \$325
Supplemental Wine Pairing \$175
Our prices include a 20% service fee**Amuse | Warm Beausoleil Oyster, Chicken Fat, Chive****Tuna & Foie Gras Roll, Meyer Lemon,
Irtysh River Caviar***Telmont Réserve Brut, Champagne, France, NV***Miyazaki A-5 Tartare, Oyster Mayonnaise,
Cured Yolk, Snail Caviar***Oremus 'Mandolás', Dry Furmint, Tokaj, Hungary,***Gently Warmed Otoro, Bone Marrow, Avocado,
Pickled Radish, Wasabi Cream***Paco & Lola, Albariño, Rías Baixas, Spain, 2020***Vichyssoise Agnolotti, Mussel Pilpil,
Iberico Guanciale, Ocean Froth***Domaine Zind-Humbrecht, Pinot Gris Roche Volcanique,
Alsace, France, 2019***Duck Fat Poached Turbot, Black Truffle Butter,
Sunchoke***Michele Chiarlo 'La Court' Barbera, Nizza DOCG, Piedmont,
Italy, 2018***Miyazaki A-5 Ribeye, Sea Urchin Ponzu***Joseph Drouhin Pommard, Burgundy, France, 2019***Cucumber Kombu Sorbet, Lime Crumb,
Sweet Pea Gel, Mint Cloud***von Winning, Riesling Sekt Extra Brut, Pfalz, Germany, NV***Banana Tamarind Tartlet, Hazelnut Sucrée, Caramel,
Coconut Sorbet***C.N. Kopke, 1979 Colheita Port***Petit Fours**