

## Caviar Service

Caviar, Steamed Milk Buns, Scallion Pancake

### Lazy Betty Reserve

1/2 oz \$75    1 oz \$140

### Irtysh River Reserve

1/2 oz \$55    1 oz \$100

*Pair with:*

### Purity Vodka

\$22

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

\$96 (375 ml)

**Laurent-Perrier, Grand Siècle No. 24,  
Champagne, France, NV**

\$60



**Aaron Phillips**

*Chef Partner*

**Ron Hsu**

*Chef Partner*

**Austin Goetzman**

*Chef de Cuisine*

**Carelys Vazquez**

*Executive Pastry Chef*

**Phillip Costas**

*Sous Chef*

**Shannon Dunlap**

*Assistant General Manager*

**Carl Van Tyle Gilbert**

*General Manager & Beverage Director*

## Amuse

### Snow 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*

### French White Asparagus, Morels, Black Truffle Hollandaise, Truffle Emulsion, Miner's Lettuce

*Pago Cativo, O Forte, White Blend, Galicia, Spain, 2017*

**Add Course**    Truffle Risotto +\$35  
                          *Pieropan, La Rocca, Soave Classico,  
Soave, Italy, 2015 +\$25*

### Grilled Maine Lobster, Poached Baby Fennel, Pernod Gastrique, Curry Lobster Consommé

*Domaine Guillot-Broux, "Les Genévrières," Chardonnay,  
Mâcon-Cruzille, Burgundy, France, 2018*

### 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,  
                          Ponzu Scented Jus, Radish,  
                          Yuzu Pickled Daikon +\$150  
                          *Sommelier's Hand-Selected  
Wine Pairing, Market Price*

### Compressed Strawberries, Mint Granita

*Unico Zelo, Seafoam Pét-Nat, Vermentino & Fiano,  
Riverland, AUS, 2021*

### Sweet Corn Cream Mousse, Chicha Morada Consommé, Mascarpone Ice Cream

*Anne Amie, Müller Thurgau, Oregon, USA, NV*

## Petit Fours

8 Course Tasting Menu \$180

Supplemental Wine Pairing \$120

Our prices include a 20% service fee



*To view our Beverage Book*

