

**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:*

**Champagne Flight \$135**

Laurent-Perrier Grande Siècle N°25, NV  
Krug Grande Cuvée 169th Edition Brut, NV

**Purity Vodka \$22**



**4 Course Tasting Menu \$100**

**4 Course Wine Pairing \$60**

See our Beverage Book for wines by the glass and cocktails. All prices include a 20% service fee

**Amuse**

**Sacramento Delta Asparagus, Parmesan Sabayon, Bottarga, Ramps, Spring Herbs**

*Domaine Lesuffleur, 'La Folletière' Cider, Normandy, France, 2018*

**Caramelized Sunchoke Tortellini, Santa Barbara Uni, Irtysh River Caviar, Crème Fraîche**

*Massican 'Annia', Ribolla Gialla, Tocai Friulano, Chardonnay, California, 2022*

**Add Course | Perigord Truffle Risotto +\$35**

*Au Bon Climat 'Hildegard', Pinot Gris, Pinot Blanc, Aligote, Santa Maria Valley, CA, 2020 +\$15*

**Add Course | Warmed Diver Scallop, Preserved Black Truffle, Puff Pastry, Chive Béarnaise +\$55**

*Delille Cellars 'Chaleur Blanc', Sauvignon Blanc & Semillon, Columbia Valley, WA, 2021, +\$15*

**Crown-Roasted Duck Breast, Blackberry Banyuls Gastrique, Confit Leg, Miso, Vol-Au-Vent, Foie Gras**

*Neal Family, Zinfandel, Rutherford Dust Vineyards, Napa Valley, California, 2021*

**Add Course | A-5 Miyazaki Ribeye, Black Truffle Pomes Anna, Truffle Jus +\$175**

*R. Lopez de Heredia 'Vina Tondonia', Rioja Reserva, Spain, 2011 +\$20*

**Honey Thyme Cremeux, Blueberry Sorbet, Honey Vanilla Reduction, Almond**

*La Spinetta 'Bricco Quaglia' Moscato d'Asti, Piedmont, Italy 2022*

**Petit Fours**