

## 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:*

**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**

**Xiaoyun 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**

## Amuse

**Summer Heirloom Tomato Salad, Charred Lamb Fat,  
Demi-Sec Tomato, Lemon Basil**

*Odinstal, '350NN', Gewürztraminer, Pfalz, Germany, 2019*

**Wild Mushroom Agnolitti, Forest Froth,  
Foraged Mushrooms, Black Truffle**

*Château des Annibals, 'La Jouvencelle', Rolle & Grenache,  
Coteaux Varois en Provence, France, 2021*

**Add Chilean Truffles +\$15**

**Shrimp and Cabbage Dumpling, Bouillabaisse,  
Lime Gelée, Coriander**

*Albert Boxler, Edelzwicker Réserve, White Blend, Alsace,  
France, 2019*

**Add Course Chilean Truffle Risotto +\$55**  
*Au Bon Climat 'Hildegard',  
Santa Maria Valley, CA, 2018 +\$16*

**Sautéed Blue Ridge Mountain Trout, Crème Fraîche  
Potato, Smoked Trout Cream, Dill, Trout Roe**

*Domaine des Tourelles, Rosé, Bekaa Valley, Lebanon, 2021*

**Crown Roasted Heritage Chicken, Chanterelle  
Stuffing, Glazed Ramps and Peas, Miso Jus**

*Di Giovanna, Vurria, Nerello Mascalese, Sicily, Italy, 2019*

**Add Course A-5 Miyazaki Strip,  
Poached Daikon Salad, Yuzu,  
Ponzu-Scented Jus \$175**  
*Cristom, Mt. Jefferson Cuvée,  
Eola-Amity Hills, Willamette Valley,  
Oregon, 2019 +\$18*

**Georgia Peaches, Vanilla Diplomat Cream, Carmelized  
Puff Pastry, Lemon-Thyme Gel, Mandarin Sorbet**

*Coppo, Moscato d'Asti Moncalvina, Piedmont, Italy, 2020*

## Petit Fours

6 Course Tasting Menu \$160

Supplemental Wine Pairing \$110

Our prices include a 20% service fee