

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 | Glass

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 Castaneda

Bar Manager

Conrad Helms

Amuse

**Roasted Beet Salad, Horseradish Goat Cheese,
Beet and Cacao Soil, Beet Dumpling, Spring Herbs**
Douloufakis, Dafnios, Vidiano, Crete, Greece, 2020

**Vichyssoise Agnolotti, Mussel Pil-Pil, Ocean Froth,
Ibérico Guanciale**
*Dopff & Irion, Cuvée René Dopff, Pinot Blanc, Alsace,
France, 2019*

**Shrimp and Cabbage Dumpling, Bouillabaisse,
Lime Gelée, Coriander**
Gramona, Gessamí, White Blend, Penedès, Spain, 2019

Add Course **Truffle Risotto +\$35**
*Pieropan, "La Rocca", Soave Classico,
Veneto, Italy, 2020 +\$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, Morel 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*

**White Chocolate Mousse, Cherry Gel,
Dark Chocolate Torte, Brown Butter Powder**
César Florido, Moscatel Especial, Jerez, Spain, NV

Petit Fours

6 Course Tasting Menu \$160
Supplemental Wine Pairing \$110
Our prices include a 20% service fee