

Caviar Service

Caviar, Steamed Milk Buns, Scallion Pancake

Irtysch 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 Millésimé 2012
 \$50



6 Course Tasting Menu \$165
 Supplemental Wine Pairing \$115
 Our prices include a 20% service fee

Amuse**Salt-Baked Kohlrabi Salad, Grilled Cucumber, Dill Dressing, Apple**

*Tegernseerhof 'T26' Grüner Veltliner, Federspiel,
 Dürnstein, Wachau, Austria, 2020*

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

*Ktima Gerovassiliou, Viognier, Epanomi,
 Macedonia, Greece, 2017*

Add 1 g Burgundy Truffles +\$25
 1 g White Alba Truffles +\$50

Shrimp and Cabbage Dumpling, Bouillabaisse, Lime Gelée, Coriander

*Weingut Dr. Hermann, Ürziger Würzgarten,
 Riesling Kabinett, Mosel, Germany, 2020*

Add Course White Alba Truffle Risotto +\$75
*Au Bon Climat 'Hildegard',
 Santa Maria Valley, CA, 2020 +\$16*

NC Flounder, Pork Boudin, Cornmeal Panade, Mustard, Parsnip

Babylonstoren, Chardonnay, South Africa, 2021

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

*Laura Lardy, 'Gourde à Gamay', Beaujolais Villages,
 France, 2021*

Add Course A-5 Miyazaki Ribeye,
 Black Truffle Pommes Anna,
 Truffle Jus +\$175
*Il Chiosso, Nebbiolo, Gattinara,
 Piedmont, Italy, 2017 +\$17*

White Chocolate-Cinnamon Mousse, Carrot Cake, Orange Gel, Pecan Ice Cream, Cinnamon Tuile

*Château Pierre Bise, Chenin Blanc,
 Quarts de Chaume Grand Cru, Loire, France, 2018*

Petit Fours