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
Dom Pérignon Brut Reserve Edition, 2010
Krug Grande Cuvée 168th Edition Brut, NV
$125

Pierre Paillard Bouzy Grand Cru Champagnes, NV - 375 mL
$96

Purity Vodka
$22

7 Course Tasting Menu $195
Supplemental Wine Pairing $135
Our prices include a 20% service fee

7 Course Tasting Menu

Amuse

Salt-Baked Kohlrabi Salad, Grilled Cucumber, Dill Dressing, Apple
Schödl Family, 'Blumenthal', Grüner Veltliner, Austria, 2021

Snow Crab Salad, Brown Butter Dashi, Hearts of Palm, Yuzu
Tselepos, 'Amalia Brut', Moschofilero, Peloponnese, Greece, NV

Add *Irtysh River Caviar +$20*
Lazy Betty Caviar +$40

Charred Legumes, Pole Bean, Fava Bean Relish, Garlic, Pimenton Curd with Warmed Lardo
Eden Rift, Chardonnay, Valliant Vineyard, Sonoma Coast, California, 2019

Add Course **Perigord Truffle Risotto** ***+$55***
Au Bon Climat 'Hildegard', White Blend, Santa Maria Valley, CA, 2020 +$16

Caramelized Sunchoke Tortellini, Santa Barbara Uni, Irtysh River Caviar, Crème Fraiche
Domaine de la Touraize, 'Les Moulins Blanc', Savagnin & Chardonnay, Arbois, Jura, France, 2020

Warmed Diver Scallop, Puff Pastry, Perigord Truffle, Chive Béarnaise
DeLille Cellars, 'Chaleur Blanc', Sauvignon Blanc, Semillon, Columbia Valley, Washington, 2021

Crown-Roasted Dry-Aged Duck, Confit Tartlette, Toasted Pecan, Foie Gras, Sweet Potato, Sauce Bigarade
Paolo Scavino, Nebbiolo, Ravera, Barolo, Italy, 2018

Add Course **A-5 Miyazaki Ribeye, Black Truffle Pommes Anna, Truffle Jus** ***+$175***
Urbina, Rioja Gran Reserva Especial, Spain, 2004

Yuzu Granita, Coconut Foam

Coffee, Puff Pastry, Liquid Milk Chocolate, Citrus, Cognac
Fattoria del Cerro, Trebbiano & Malvasia, Vin Santo de Montepulciano, Tuscany, Italy, 2018

Petit Fours

Winter 2023