

Caviar Service

Caviar, Steamed Milk Buns, Scallion Pancake

Lazy Betty Reserve

1/2 oz \$75 1 oz \$140

Siberian Reserve

1/2 oz \$55 1 oz \$100

American Imperial

1/2 oz \$85 1 oz \$165

Pair with:

Purity Vodka

\$22

Pierre Paillard Bouzy Grand Cru Champagne, France NV

\$96 (375ml)

Laurent-Perrier Grand Siecle No. 24 Champagne, France NV

\$60



Aaron Phillips

Chef Partner

Ron Hsu

Chef Partner

Austin Goetzman

Chef de Cuisine

Carelys Vazquez

Executive Pastry Chef

Phillip Costas

Sous Chef

Shannon Dunlap

Assistant General Manager

Carl Van Tyle Gilbert

General Manager & Beverage Director

Amuse

Tuna "Roll," Chive Creme Fraiche, Citrus Vierge

Domaine Parigot & Richard, Quartier Libre, Aligote, Cremant de Bourgogne, NV

Add Siberian Caviar \$20
 Lazy Betty Caviar \$40
 American Imperial Caviar \$45

Hibiscus & Rose Marbled Torchon, Peppercorn Sable, Variations of Huckleberry, Peanut Butter Dust

Cleto Chiarli, Lambrusco, Emilia-Romagna, Italy, 2020

Georgia Shrimp Causa, Avocado Mousse, Aji-Potato Emulsion

Black Sheep Finds, Holus Bolus, Roussanne, Santa Maria Valley, Santa Barbara, California, 2019

Lotus Flower Dumpling, Daikon Radish, Shiitake-Black Vinegar Broth

CVNE, Monopole Clasico, Viura, Rioja Alta, Spain, 2016

Grilled Salmon, XO Oil, Celtuce, Finger Lime, Sea Buckthorn Buerre Blanc

Domaine U Stiliccionu, Antica, Sciaccarello, Corsica, France, 2016

Smoked Squab, Popped Sorghum, Cippollini Fondant, Foie-Infused Jus

Zantho, Zweigelt, Burgenland, Austria, 2017

Lemon Sherbet, Coconut Crumble, Crystallized Basil

The Blacksmith, Barebones, Chenin Blanc, Paarl, South Africa, 2020

Rose Water Panna Cotta, Vanilla Sable, Raspberry Paper, Lychee Sorbet

Bruliam, Late Harvest Sauvignon Blanc, Russian River Valley, California, 2018

Petit Fours

\$170

Supplemental Wine Pairing \$120

Our prices include a 20% service fee



To view our Beverage Book

