

Caviar Service

Caviar, Steamed Milk Buns, Scallion Pancake

Karat

1/2 oz \$130 1 oz \$240

Lazy Betty Reserve

1/2 oz \$65 1 oz \$120

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)



Aaron Phillips
Chef Partner

Ron Hsu
Chef Partner

Austin Goetzman
Executive Sous Chef

Carelys Vasquez
Pastry Chef

Samuel Davis
Jr. Sous Chef

Shannon Dunlap
Assistant General Manager

Carl Van Tyle Gilbert
General Manager & Beverage Director

Amuse

Tuna "Roll," Chive Creme Fraiche, Citrus Vierge
Ruggeri, Prosecco Brut, Valdobbiadene, Italy, NV

Add Siberian Caviar \$20
 Lazy Betty Caviar \$30
 American Imperial Caviar \$45
 Karat Caviar \$60

**Seared Hudson Valley Foie Gras, Pecan Toast,
Spiced Apple & Hoisin Marmalade, Butternut Squash**
Moselland, Trullo, Riesling, Rheinhessen, Germany, NV

**Georgia Shrimp Causa, Avocado Mousse, Aji-Potato
Emulsion**
Val de Mer, Chardonnay, Chablis, France, 2019

**Lotus Flower Dumpling, Daikon Radish,
Shiitake-Black Vinegar Broth**
Lyrarakis, Assyrtiko, Crete, Greece, 2019

**Grilled Salmon, XO oil, Celtuce, Finger lime, Sea
Buckthorn Buerre Blanc**
*Yetti & the Kokonut, Hipster Juice, Cabernet Franc Blend,
South Australia, 2019*

**Smoked Squab, Popped Sorghum, Cippollini Fondant,
Foie-Infused Jus**
Zantho, Zweigelt, Burgenland, Austria, 2017

Add Australian Black Winter Truffles \$30

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**
*Dashe Cellars, Late Harvest Zinfandel, Dry Creek Valley,
California, 2017*

Petit Fours

\$170

Supplemental Wine Pairing \$120
Our prices include a 20% service fee



To view our Beverage Book

