

Caviar Service

Caviar, Steamed Milk Bread, Scallion Pancake

Lazy Betty Reserve

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

Siberian Reserve

1/2 oz \$50 1 oz \$95

Purity Vodka

\$22

Laurent Perrier Grand Siecle N°. 24

Champagne, France NV

\$34



Aaron Phillips

Chef Partner

Ron Hsu

Chef Partner

Austin Goetzman

Executive Sous Chef

Lindsey Davis

Pastry Chef

Carl Van Tyle Gilbert

General Manager & Wine Director

Amuse

Cantaloupe Gazpacho, Variations of Melon, Champagne, Mint Oil

Raventos i Blanc, Rose de Nit, Conca del Rio Anoia, Spain, 2017

Beef Tartare, Harissa Creme, Summer Vegetables, Olive, Rice Crisp

Brick & Mortar, Pinot Noir & Chardonnay, Petillant Naturel, Sonoma Coast, 2019

Beverage Intermezzo

(With Wine Pairings)

Dassai 50 Sparkling Nigori

Grilled Lobster, Coconut Herb Emulsion, Lemongrass Scented Rice, Pickled Green Papaya Salad

Bernard Lonclas, Blanc de Blancs, Bassuet, Champagne, France, NV

Raspberry, Yuzu Ganache, Lime Mousse, Raspberry Hibiscus Sorbet

Lovo, Moscato Giallo, Fior d'Arancio, Veneto, Italy, 2019

\$80

Supplemental Wine Pairing \$60

Our prices are inclusive of a 20% service fee