

Caviar Service

Caviar, Steamed Milk Buns, Scallion Pancake

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

Karat

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

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

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

Basil "Sole Ripieno" Ravioli, Spring Lamb Ragù
Ermeira, Carbo, Castelao, Torres Vedras, Portugal, 2019

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

**Crown-Roasted Dry-Aged Duck, Hakurei Turnips,
Black Garlic and Pomegranate Jus**
*Scaliere, Negroamaro & Aglianico del Vulture, Puglia, Italy,
2017*

Add Australian Winter Truffles \$30
Substitute Wathen's Single Barrel +\$5
Upgrade To have both +28

**Chocolate Mousse, Orange Coulis, Sesame Tuile,
Soy Caramel Ice Cream**
*Zuccardi, Malamado "Port," Malbec, Mendoza, Argentina,
2014*

Petit Fours

\$130

Supplemental Wine Pairing \$100
Our prices include a 20% service fee



To view our Beverage Book

