

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

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 Vazquez

Pastry Chef

Samuel Davis

Jr. Sous Chef

Shannon Dunlap

Bar Manager

Carl Van Tyle Gilbert

General Manager & Beverage Director

Amuse

Tuna "Roll", Chive Creme Fraiche, Citrus Vierge

Add Siberian Caviar \$20

Add Lazy Betty Caviar \$30

Add American Imperial Caviar \$45

Add Karat Caviar \$60

Ruggeri, Prosecco Brut, Cartizze, Valdobbiadene, Italy, NV

Georgia Shrimp Causa, Avocado Mousse,

Aji-Potato Emulsion

Val de Mer, Chardonnay, Chablis, France, 2019

Basil "Sole Ripieno" Ravioli, Spring Lamb Ragù

Quinta de Ermegeira, Selva, alicante Bouchet, Lisbon,

Portugal, 2019

Poached Cod, Spring Succotash, Green Tomato,

Ham

Gaintza, Hondarrabi Beltza & Zuri, Getariako Txakolina,

Spain, 2019

Dry-Aged Duck, Vadouvan Spiced Carrots, Burnt

Onion Jus

Scaliere, Negroamaro & Aglianico del Vulture, Puglia, Italy,

2017

Add Australian Winter Truffles +\$30

Substitute with 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

