

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

Georgia Shrimp Causa, Avocado Mousse, Aji-Potato Emulsion

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

Basil "Sole Ripieno" Ravioli, Spring Lamb Ragù

Jimenez-Landi, Sotorrondero, Grenache & Syrah, Mentrída, Spain, 2019

Sauteed Blue Ridge Mountain Trout, Creme Fraiche Potato, Smoked Trout Cream, Dill, Trout Roe

Domaine de la Chanteleuserie, Cabernet Franc, Bourgueil, France, 2020

Crown-Roasted Dry-Aged Duck, Hakurei Turnips, Black Garlic and Pomegranate Jus

Domaine le Roc, La Folle Noire d'Ambat, Negrette, Fronton, France, 2019

Substitute
Upgrade

Wathen's Single Barrel +\$5
To have both +28

Peach Mousse, Almond Shortbread, Charred Peaches, Manchego Ice Cream, Peppercorn Meringue

Donnafugata, Ben Rye, Zibibbo, Pantelleria, Sicily, 2018

Petit Fours

\$130

Supplemental Wine Pairing \$90

Our prices include a 20% service fee



To view our Beverage Book

