

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 Lazy Betty Caviar \$30
Add American Imperial Caviar \$45

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

**Seared Hudson Valley Foie Gras, Pecan Toast,
Pumpkin Marmalade**

*Carl Ehrhard, Berg Roseneck, Riesling Kabinett, Rheingau,
Germany, 2018*

**Georgia Shrimp Causa, Avocado Mousse, Aji-Potato
Emulsion**

Val de Mer, Chardonnay, Chablis, France 2019

**Lotus Flower Dumpling, Winter Turnips,
Shiitake-Black Vinegar Broth**

Kamara Retsina, Roditis & Assyrtiko, Kamara, Greece, 2017

Poached Cod, Spring Succotash, Green Tomato, Ham

*Gaintza, Hondarrabi Beltza & Zuri, Getariako Txakolina,
Spain, 2019*

**Smoked Squab, Puffed Sorghum, Cippollini Fondant,
Foie-Infused Jus**

Zantho, Blaufrankish, Burgenland, Austria, 2017

Add Australian Winter Truffles \$30

Lemon Sherbet, Coconut Crumble, Crystalized 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

