

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, Origines
Cremant de Bourgogne, NV*

Add Siberian Caviar \$20
 Lazy Betty Caviar \$40
 American Imperial Caviar \$45

Georgia Shrimp Causa, Avocado Mousse, Aji-Potato Emulsion

Cirelli, Trebbiano d'Abruzzo, Italy, 2018

Vichyssoise Angolotti, Mussel Pilpil, Ocean Froth, Iberico Guanciale

*Dopff & Irion, Cuvee Rene Dopff, Pinot Blanc, Alsace,
France, 2019*

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

*Le Bernarde, Cotes de Provence, Les Hauts du Luc,
France, 2020*

Red Wine Braised Short Rib, Charred Brassica, Broccoli Mousse, Braised Matsutake

*Fratelli Wines, J'Noon, Bordeaux Blend, Maharashtra,
India, 2016*

Add Perigord Truffles 1g \$15

White Chocolate Mousse, Cherry Gel, Dark Chocolate Torte, Brown butter Powder

Zuccardi, Malamado, Malbec "Port", Argentina, NV

Petit Fours

\$135

Supplemental Wine Pairing \$90

Our prices include a 20% service fee