



WINES BY THE GLASS

SPARKLING WINE SELECTION

2019 Bechtold Cremant Alsace \$20/

L20 P&R Origenes Cremant de Bourgogne \$23

Tarlant Champagne Zero Brut \$34

Lassaigne Vignes Montgueux \$34

Lancelot Pienne Accord Majeur \$34

Gonet Medeville Blanc de Noir Brut 1er Cru \$37

Moncuit Delos Grand Cru Extra Brut BDB \$37

WHITE WINE SELECTION

2019 Bechtold Riesling Engelberg Grand Cru \$21

2020 Schoech Riesling Furstentum Grand Cru \$27

2016 Schoech Pinot Gris Schlossberg Grand Cru \$25

2019 Schoech Gewurz Kaefferkopf Grand Cru \$32

CAVIAR PIE

Served with Buckwheat Crepes,
Organic Egg Salad, Sweet Potato Blini

Kristal Acipenser Schrenckii X Huso
Dauricus 30gr \$145

Osetra Acipenser Gueldenstaedti
30gr \$199

FOIE GRAS

Mousse, Dulce de Papaya, Grilled Country
Bread, Pickled Vegetable \$29

CRUDO

Tuna Sashimi, Caviar-Mussel Aioli \$49

Prime Beef Tartar, Organic Yolk, Caviar,
Herb Salad, Roasted Vegetable Vinaigrette \$47

Hamachi Duo, Tartare & Sashimi, Fresno Chiles,
Pickled Ají Dulce, Passion Fruit, Herb Oil \$26

Sea Scallop, Orange, Fennel Pollen,
Taggiasca Olive Oil \$24

Cured Ora King Salmon, Crème Fraîche,
Salmon Caviar, Tater Tot \$32

MOZZARELLA OR STRACCIATELLA

Served with Olive Oil Crostini

Krystal Caviar 15gr \$75 or 30gr \$145

Cantabrian Anchovy \$16

Herb Pesto \$14

Olives & Sundried Tomatoes \$16

WARM

Potato Bread, Tuna Tartar, Bacon,
Pacific Caviar, Crème Fraîche \$49 2Pc

Warm Lobster Medallion, Sunchoke,
Smoked Salmon Caviar-Champagne Sauce \$49

Mozzarella-Truffle Bikini, Speck, Brioche \$18

Organic Mushrooms Flatbread, Guanciale,
Cacio e Pepe Cream \$21

Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.