



CAVIAR SERVICE

Served with Tostones,
Crème Fraîche, Chives

Kristal Acipenser Gueldenstaedti
28gr \$199

STRACCIATELLA & CAVIAR

Served with Baguette Toast

Kristal Caviar 15gr \$60
Ossetra Caviar 15 gr \$89
Hackleback Caviar 15 gr \$35
Smoked Caviar 15 gr \$35

WINES BY THE GLASS

SPARKLING WINE SELECTION

Billecart Salmon Brut \$28/140

Billecart Salmon Brut Rose \$30/150

Saint-Chamant, Blanc de Blanc \$37/185

WHITE WINE SELECTION

2020 Le Rocher Des Violettes Le Grand Clos \$21

Viña de Martin, Os Pasas, Escolma, Ribeira \$35

Chateau de Sancerre 2023 \$25

BOTTLE SELECTION

SPARKLING WINE SELECTION

Krug Grande Cuvée Brut \$585

Billecart Salmon Blanc de Blanc \$250

Billecart Sous Bois, Champagne \$275

Roses de Jeanne VV/R21 2023 \$278

Jacques Copin Brut Grand Reserve \$148

A. Margaine Demi Sec, NV \$195

Fanciacorta, Barone Pizzini, Animate, Extra Brut \$99

APÉRITIF

Grilled Bulgao, Gremolata, Guanciale \$12

Sandwich de Bistec, A5 Wagyu,
Pickled Onions, Garlic Aioli \$18

Yellowfin Tuna Tataki, Ossetra Caviar,
Ginger-Scallion Sauce \$28

Beef Tartar, Oyster Emulsion,
Confit Egg Yolk, Ossetra Caviar \$30

Kielbasa en Croûte, Spicy Mustard,
Pickled Radish \$16

Broken Sorullitos, American Caviar,
Whipped Ricotta \$24

Cacio e Pepe Crispy Cauliflower, Yogurt,
Tomato & Calabrian Vinaigrette \$14

Mozzarella-Truffle Bikini, Speck, Brioche \$18

Tarte Flambée, Pancetta, Onion Cream,
Black Winter Truffle \$28

ENTRÉE

4oz Prime Beef Deckle, Watercress, Cippolini
Onion, Bone Marrow Vinaigrette \$48

Malanga Gnocchi, Black Winter Truffles,
Mushroom Port Sauce \$52

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.